

La Petit Mort

VMR Qvevri

Winemaking: Hand-picked and wild fermented. The three grapes are co-fermented in clay qvevri (ranging from 450 to 600 liters in size) and spend 161 days on skins aging underground. Having the qvevri buried naturally regulates temperature and the shape of the qvevri aids in uniform skin (and lees) contact and natural wine clarity. Unfined, unfiltered, with only a small amount of sulfur added at bottling.



Grape varieties 84% Viognier, 8% Marsanne, 8% Roussanne

Altitude 770m ASL

Soil Decomposed granite, sandy loam, and clay on a bedrock of granite

Alcohol 13%

Tasting notes

Instead of defusing varietal character, the skin contact here amplifies it. The wine smells of ripe apricot, fresh quandong (an Australian red peach), toasted bunya bunya nut (a giant pinenut native to Queensland), gardenia, jasmine, and button mushrooms. The mouthfeel is rich and supple, but balanced, with moderate alcohol and a pleasantly bitter finish.

Banville

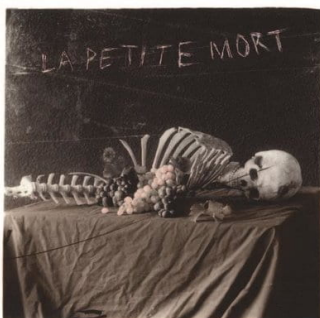
Wine Merchants

www.banvillewine.com

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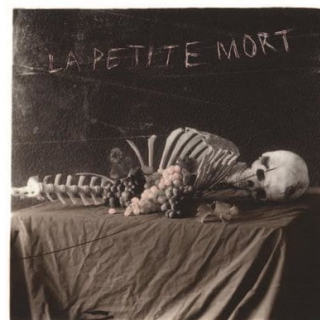
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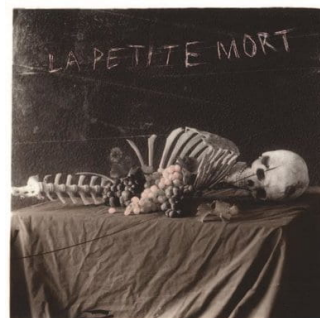
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