



Douce Vie

LES MURAIRE

My Cotes de Provence Douce Vie is produced in the Var county over the plains of Maures, at the heart of the "Notre-Dame-des-Anges" territory. This sumptuous and atypical terroir presents soils composed of sandstone, fine sand, alluvial traditional terrace and schists from the Maures. This area is not subject to climatic influences from the sea. It is sunny in summer and fresh in winter. This temperature difference is the most significant compared to the rest of the appellation and allows to produce unique wines that perfectly symbolize the "Sweet Life".



TECHNICAL CHARACTERISTICS

Appellation: Côtes de Provence

Grape varieties planted : Syrah, Grenache, Cinsault

Soil : clay, limestone

Vineyard management :

- Royat pruning
- Sustainable methods

Winemaking :

- Mechanical harvest
- Pneumatic pressing with inerting system
- Racking of the must
- Temperature-controlled fermentation in stainless steel tanks at 16°.
- Aging in stainless steel and concrete tanks until bottling in September.

Harvest dates :

September 2015

2015 BLEND

Grenache
Cinsault
Syrah

Bernard Magrez



Bernard Magrez

The signature «Bernard Magrez» provides the garanty from a great owner who's been involved for 40 years, giving his energy and determination for the quality of his wines. This signature is also substained by a national and international media campaign which makes Bernard Magrez the first wine advertiser in France.