



DOMAINE DE L'OR DU DIABLE DE BERNARD MAGREZ

Domaine de l'Or du Diable takes its name from the famous Pont du Diable, a Romanesque structure built in the heart of the Hérault gorges over a thousand years ago.

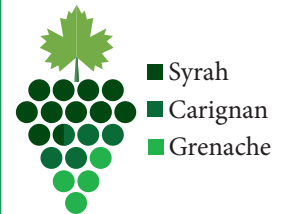
APPELLATION



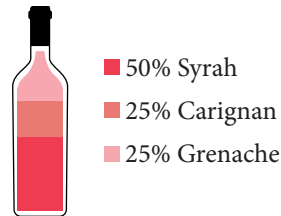
SOIL TYPE

Clay-limestone slopes with limestone scree at the foot of Larzac, south-facing

GRAPE VARIETIES



ASSEMBLY



ANNUAL YIELD



FOOD AND WINE PAIRING



TASTING

EYE

A brilliant garnet-red colour

NOSE

Forest fruits and spices

MOUTH

Round, concentrated

VINEYARD MANAGEMENT

- Soil maintenance (grassing, ploughing)

VINIFICATION

- Gravity-fed into small-capacity stainless steel vats (50hl)
- Pre-fermentation maceration for 4 to 8 days at 8°C
- Fermentative maceration for 4 weeks
- Aged for 12 months in barrels and demi-muids

