

VILLA MINNA VINEYARD is a 15ha family estate located in the heart of Provence with a north and a south exposition resting on a ground made up of “collines” and “garrigues” and a limestone soil characterized by fossils where the vine fully expresses its aromatic potential.

VILLA MINNA VINEYARD is planted with Syrah, Cabernet Sauvignon, Mourvèdre, Caladoc and Marselan for the red wines, and Vermentino, Roussanne and Marsanne for the whites; the varieties have been selected for optimal quality.

VILLA MINNA VINEYARD subscribes to the “Nutrition Méditerranéenne en Provence” charter and is undergoing conversion to **organic agriculture**, a philosophy which has always been part of the way we work. We do not use herbicides, pesticides or chemical fertilizers. The vineyard soil is ploughed “à la charrue”. We encourage the auxiliary fauna and natural predators.

We grind up the cuttings after pruning and plough them back into the soil to return the nutrients to the vines. We keep treatments to a strict minimum, giving preference to preventive measures, such as trellising, in order to achieve a large leaf area and good ventilation around the bunches of grapes. Our yields are extremely low at around 25 hectolitres per hectare, as a result of close pruning, careful removal of non-fruiting buds and green harvests during the summer, depending on the grape variety and the numbers of bunches.



The grapes are picked entirely by hand when each variety has fully ripened, from mid-September for the Syrah through to mid-October for the Cabernet Sauvignon and the Mourvèdre, with strict selection of the bunches which are harvested in crates to avoid them being crushed.

Vinification of the red wines is carried out in small stainless steel tanks (30 to 50 hl) exclusively with the natural yeasts present on the grapes. The active stage of fermentation starts after a few days of pre-fermentation maceration. The must is then pumped over every day, but there is no punching down of the pomace cap, to avoid overworking it. There is then a long maceration in order to extract the phenolic compounds, followed by pressing and the transfer of the wine to barrels, keeping the free-run wine and the press wine separate for each grape variety, for all of the wines.

During **the maturing**, grape varieties are separated in different vats for several months. We then blend these vats and add a couple of spare barrels from the MINNA VINEYARD blending in order to produce a wine with harmony and balance.

The wine is lightly filtered in our cellars before bottling, to preserve all of its personality.

Colour: Red

Vintage Year: 2010

Indication of Country:

IGP Vin de Pays des Bouches du Rhône

Grape Variety :

Caladoc, Marselan, Cabernet Sauvignon, Syrah, Mourvèdre

Harvest: mid-September 2010

Bottling : at the estate 2014, September 2nd

Vineyard Surface Area : 7,64 Ha

Red Grape Variety Surface area: 5,14 Ha

Output : 29,62Hl/Ha

Température : 17°C.

Ageing : from 10 to 15 years



Guide Bettane & Dessauve 2016 – 15/20

« (...) les rouges (...), ils sont concentrés et complexes, avec une fraîcheur de bon aloi »



Le Guide de la Revue du Vin de France 2016 – 14/20

« Villa Minna 2010 est un rouge assez souple et tendre »