

VILLA MINNA 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 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 subscribes to the “Nutrition Méditerranéenne en Provence” charter and to the **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.

**Maturing** takes place in an underground cellar, protected from temperature fluctuations, **in oak barrels on fine lees with regular « bâtonnage » for 24 months**.

This method, which preserves the freshness of the flavours, gives naturally clear wines with great aromatic complexity. The free-run and press wines for each variety are then blended to obtain a harmonious, balanced final wine. The wine is lightly filtered in our cellars before bottling, to preserve all of its personality.

**MINNA Rouge is commercialized 5 years after the harvest.**

**Colour:** Red  
**Vintage Year:** 2011  
**Indication of Country:**  
 IGP Bouches du Rhône  
**Grape Variety :**  
 Syrah 50 %  
 Cabernet Sauvignon 28 %  
 Mourvèdre 22%  
**Harvest:** mid-September 2011  
**Bottling:** at the estate

**Vineyard Surface Area :** 7,64 Ha  
**Red Grape Variety Surface area:** 5,14 Ha  
**Output :** 19 Hl/Ha  
 14 % VOL.  
**Température :** 17°C.  
**Aging:** from 15 to 20 years