



#### LOCATION:

France > Rhône Valley >  
Châteauneuf-du-Pape

#### VARIETY:

80% Grenache, 10% Syrah,  
5% Cinsault, 5 Mourvèdre

#### WINEMAKER:

Françoise Roumieux



#### SCIENCE

ABV: 15%

SUGARS: 0.5 g/L

TOTAL SO<sub>2</sub>: 45 ppm

TOTAL ACIDITY: 3.2 g/L

# Vignobles Mayard Le Hurlevent

#### EXPERIENCE

**NAME:** Le Hurlevent gets its name from the strong northern wines, the Mistral winds. Le Hurlevent also happens to be the French translation for the Brönte novel, "Wuthering Heights."

**CHARACTER:** Enough color, fruit, and alcohol to satisfy California wine lovers, this wine also has an earthy structure indicative of the Southern Rhône Valley. Wild berry fruits, raspberry and blackberry, lead with a strong undertone of grilled herbs, pepper, and smoked meat. The palate is lush and full without being heavy and the finish lingers with freshness and acidity.

**ENJOY WITH:** This wine is perfect for savory main courses from pork to steak. Venison, stews, aged cheeses, or beef carpaccio. Ideal with; eggplant, root vegetables, and winter squash.

**BEST RESULTS:** Serve at 60-65° F, allow the wine to breath up to 30 minutes before serving.

#### EXPRESSION

**FERMENTATION & EXTRACTION:** Intense selection and sorting. Destemmed; native yeast fermentation, 3-4 weeks of maceration.

**ELEVAGE:** 12 months in large concrete tanks.

**FINING & FILTERING:** Fined and filtered only when necessary, vegan.

**SULFUR:** Minimal sulfur is used with the goal to eliminate all sulfur during fermentation when the vintage permits.

#### SOURCE

**FARMING:** The Mayard family estate achieved organic certification in 2020 and utilizes cover crops and farm animals for fertilizers. For this micro-negociant project Françoise carefully sources from producers with the same respect for the environment that she has.

**LAND:** The majority of the fruit comes from two lieux-dits in the southern part of the appellation close to the Rhône river, Les Galimardes and Bas Serres, with red sandstone soils filled with the smooth Galet stone.

**VINE:** Average vine age is 50 years. Vines are trained in the Gobelet, except the Syrah which is Guyot.

**HARVEST AND PRODUCTION:** 1,500 case production, hand harvested.

