



THE EXCEPTION

"Dius A Vol/God willing" is such an obvious yet risky strategy. Every year we scrutinize the skies from springtime, watch carefully until harvest, observe the vats closely throughout autumn, and then we wait... for long months beside our casks. And it is only then, upon tasting, that we discover if "God willed" a wine that year. Uncompromising in our choice, we expect it to be sensational and generous.

In tribute to the festive end-of-harvest meal that bears its name, it is a pure concentration of our doubts, our audacity and our joy.

DIUS A VOL

Label: AOP Minervois | CL: 75 / 150 cl | Ready to drink: 10 years

Varietals: Syrah, Grenache.

Vineyard: Terroir of Saint-Frichoux - careful selection of plots with low yields.

Vinification: Hand-picked from selected zones with good maturity kinetics; sorted, destemmed and then crushed for rapid fermentation under temperature control. Traditional operations of racking and aeration during fermentation followed by long maceration with immersion of the "cap" by cap punching. Matured in new barrels for 10 to 12 months made from staves seasoned and dried for 36 months in open air.

Tasting: Very deep purple colour with a bluish hue. An expressive and complex nose of cooked fruit, cherry, strawberry, with smoky, coffee, mocha, cocoa and tobacco notes. On the palate, these sensations are confirmed, complemented by notes of liquorice and cherry brandy.

Pairing: One thinks of an Aubrac prime rib with fleur de sel and ground pepper when serving, or a venison steak with grand veneur sauce or a leg of farm lamb with herbs from our garrigues. Finish the magnum on a delicious dark chocolate.

Serve at 16° and allow it to breathe after initial tasting.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.