

DOMAINE DE LA MORDORÉE

La Remise de la Mordorée sans sulfites 2021





91 POINTS

A carbon copy of last year, if not better, and honestly the best Vin de France I have ever tasted. It is made with no added sulphites so that ageing might be dodgy, but it is so tasty now, so why bother waiting? It comes off a sixteen year old vineyard, and the blend is hand-harvested, 50/50, marselan/grenache (Demeter certified biodynamic) grown over sand with a bit of clay. The vinification is simple: they destem the fruit, crush it, and ferment and macerate it for 20 days. The palate is soft and silky with intense, pure black cherry. There is a minimal amount of tannin with a peppery finish. Food friendly.

- Anthony Gismondi, July 2022

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.



MELANIE ELDRIDGE (204) 794-7277 Manager, Manitoba and Saskatchewan