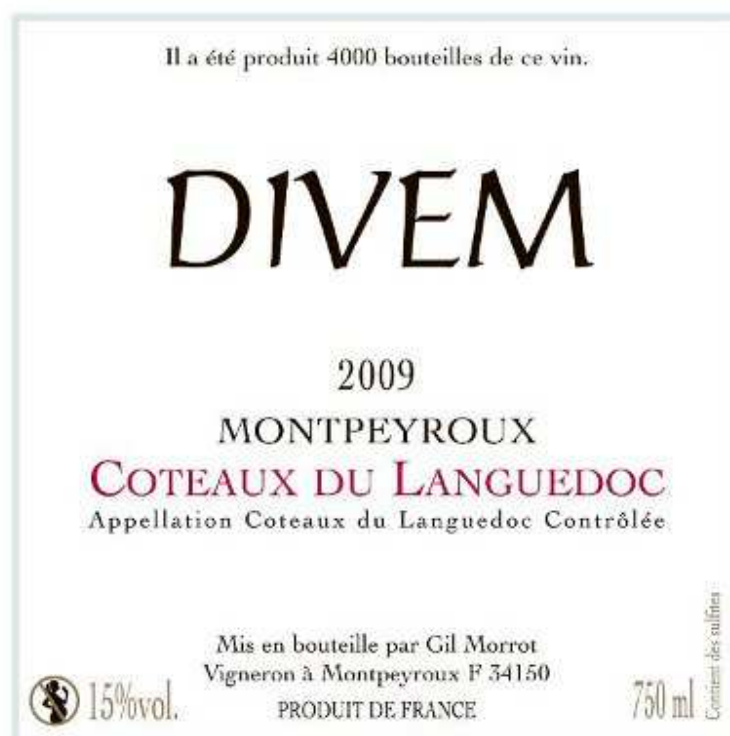


TECHNICAL SPECIFICATION: DIVEM 2009



AOC Coteaux du Languedoc Montpeyrroux.

Domaine: DIVEM (www.divem.fr)

Winegrower: Gil MORROT

Vines in Les Boissières, in the commune of Montpeyrroux (Hérault, France).

Clay-limestone soil (glacial scree).

Grape varieties: Grenache 80%, Syrah 20%.

Vines planted in 1971.

Vines farmed without any synthetic chemical products. using only organic products (although the domaine is still in conversion and not yet officially certified organic)

Vines are banked/debanked.

Yields: 12 hl/ha.

Hand-harvested, destemmed.

Traditional vinification:

Long maceration period (8 weeks for Grenache, 4 weeks for Syrah)

Slow fermentation: the grapes are not crushed.

Pumped over daily

Cap is punched down from the 3rd week in tank

Matured 18 months in 2- or 3-fill Taransaud barrels.

Bottled: December 2011.

Not filtered or fined.

2009 production: 30 hl (equivalent of 4000 bottles, including 200 magnums and 50 jeroboams).

AOC Coteaux du Languedoc Montpeyrroux.

Packaging: Burgundy-style bottle, 600 g.

White boxes of 6, laid flat, printed with DIVEM logo.

Consumer price: 26 € (all taxed included).