



**CLOS CACHET**  
the finest French wines

## MAISON ADVINAM

### Donna 2019

01

**Provenance:**

Calce, Roussillon

02

**Grape Variety:**

100% Syrah

03

**Pairing:**

Patés, terrines, charcuterie boards and roasts, also barbecue sausages

04

**Serving:**

Temperature: 14°C



**Vineyard Cultivation:**

Maison Advinam is located in Saint-Morillon, in the Graves region of Bordeaux. The wines are produced in Gironde and Roussillon by Anne Buiatti, in the philosophy of natural wines. The Maison is fully certified biodynamic and organically farmed. Overall there are zero additives and no sulphur and what really sets them apart is that there is no electricity used in the winery.



**Vinification:**

Fermented in concrete and tronconic oak vats, these organic, and biodynamically grown grapes are nurtured with care. The élevage takes place in 300 litres oak barrels, as well as amphora for 12 months, and are bottled without filtration nor additional sulphur. The wine undergo another 12 month maturation in bottle before being released on the market.



**Tasting Notes:**

The nose is very pretty, with flavours of violette flower, delicate red and blueberry fruits and nuanced spicy notes. The palate has a very silky attack, concentrated and powerful, it lingers with plenty of aromatic complexity. This is a remarkably well crafted wine by Anne Buiatti. Drink now by decanting for 35 minutes or cellar up to 2028+.



**Soil Type:**

Schists on hillside of Calce.



**Method:**

Organic and Biodynamic (certified)

**Clos Cachet**

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**Trade Portal**

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