



Monte Lauro Sun is full-bodied, with ripe red fruit flavors, redolent of cherries and apricots. It is rich in earthiness, imparting some of the stony characteristics of Languedoc wines while at the same time exhibiting balance between fruity fullness and tannic tartness.

A proprietary blend of syrah and grenache vines grown from 6 hectares of grapes grown in the red clay, pebbled soil typical of Languedoc. Only 500 cases of the wine have been produced as a specialty of the winemaker Jean-Pierre Martin and the producer, Michael Belanger of Monte Lauro Vineyards.

The mature vines are hand-tended on flat plains sheltered by surrounding hills. They are exposed to the maximum amount of sun the region can generate, fed with organic fertilizers and managed with biodynamic methods. Excessive growth and fruiting is routinely cut back to focus the plants' energy on the remaining grapes.

The fruit is picked at the height of maturity, de-stemmed and fermented in enamelled cement tuns for 21 days. This includes a cold pre-fermentation for 48 hours. The wine is constantly cycled by pumping the wine from the bottom of the tank to the top of the crusty mark. It is filtered before bottling.