



**FLORENCIA STOPPINI**



## VEEMA



**The Vineyard stretches at the heart of the famous Terrasses du Larzac area. First, Romans used to grow vines in this area. Then, the Benedictines monks perpetuated this cultivation while founding Aniane and Saint-Guilhem-le-Désert abbeys at the end of the 9th century.**



**The vineyard lies on the slopes overlooking the high- valley of Hérault gorges, upon the foothills of the Larzac area. That is where Syrah, Grenache and Carignan varieties reach perfect ripening to offer this smart, sleek vintage. The wine is put into vats and maintained at between 25 and 30°C. The extraction, performed via “remontage” (pumping over) and “delestage” (rack and return), is a gentle process that provides the wine with only the silkiest tannins. The wine matures in a medium toast French oak barrels during 6 months. This wine is created under the watchful eye and extensive knowledge of Florencia Stoppini.**

