

Licence IV

Vin de France Rouge

ABOUT THE ESTATE

- Created by Martine's President Greg Castells, Licence IV is a dynamic, irreverent label that blends our ethos of excellent, artisanal winemaking with a light-hearted twist.
- Available in one-liter bottles, the white, rosé, and red offered by Licence IV are the perfect go-tos for parties and outdoor events.
- We partner with talented winemakers to create fine French wine at a price point that makes fine French wine accessible to all.
- The grapes for these wines are organic, so you can feel good about what you're drinking.
- We honor our commitment to bringing people around the table with Licence IV, which is ready to be enjoyed at any moment.

APPELLATION

Vin de France

GRAPE VARIETY

100% Cinsault

FARMING

Sustainable, Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

Gobelet trained, certified organic grapes from one family winery that owns their own vines and makes their own wine since 1978.

HARVEST & VINIFICATION

Manual harvest for most of the grapes. Fermentation for 2-3 weeks in concrete tanks, destemmed. at 18-20°C during fermentation with daily pump-overs. Once alcoholic and malolactic fermentation are complete, it is racked into new, clean concrete tanks and aged until bottling. The wine is protected by sulfur according to limits of organic certification.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x1L

