



## 1215 Wine Bar & Coffee Lab

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### Domaine Leonine, "Bottleneck" 2022

**Varietal:**

Syrah, Grenache

**Region:**

Languedoc-Roussillon, France

**Farming:**

Certified Organic & Biodynamic

**Soil Type:**

Sand, Silt

**Fermentation:**

Stainless Steel, Neutral Oak

**Dry/Sweet:**

Dry

**Body:**

3/5

**Acid:**

4/5

**Tannin:**

3/5

### ABOUT THE WINE

Life is an unpredictable journey. Few, if any of us have a set path we follow diligently from childhood on. The twists and turns in life, the unexpected, keep us on our toes and show us that there are things bigger than us and our plans. Winemaker Stephané Morin of Domaine Leonine started his career as a fashion photographer in the bustling city of Paris, before escaping to the Pyrénées in 2005 to make rare natural wine. Organic and biodynamic farming are guiding principles for his estate, and he is one of the few winemakers that chooses to completely eschew the use of any added sulfur. When asked about his intention behind his strict view of winemaking he said, "In short, the idea of the domain is to make wines close to the soil, to digest with, the least possible screen between the grape and the glass." Coming from the highly cosmetic and commodified world of fashion photography to making wine as stripped down as it gets is quite a radical change. We appreciate that he made that shift though as his wines have been some of our favorites over the last few years we've had access to them. We were first recommended this wine by the distributor who mentioned it was their favorite red they had tried all year. We have to say it truly is a stellar bottle and we're excited to share it with you.

Notes of cranberry spiced pie, with a violet high note and an earthy finish.

