



1215 Wine Bar & Coffee Lab

Nicolas Carmarans, Maximus 2021

Varietal:

Fer Servadou

Region:

Aveyron, France

Farming:

Practicing Organic & Biodynamic

Soil Type:

Granite

Fermentation:

Used Barrel

Dry/Sweet:

Dry

Body:

3/5

Acid:

4/5

Tannin:

3/5

ABOUT THE WINE

We love getting the chance to share rare and highly allocated wines with our club homies so when the chance to snap up some Nicolas Carmarans juice happened, we knew it had to be for you! Though he has not been making wines long, they are iconic and have almost a cult-like status.

“For a long time, Nicolas ran a natural wine bar in Paris. From 2002 to 2007 he dabbled in winemaking in the same appellation where his great-grandfather made wine. Then, after purchasing his prized "Le Mauvais Temps" site, he was all in. He's worked tirelessly to restore the natural terroir of this beautiful site, surrounded by forests and all the biodiversity responsible for the unique character of his unique wines. Never any chemicals or pesticide, minimal sulphur, and truly authentic. There are some bottles we wait for all year.”- Steven Graf Wine, Importer

The Maximus cuvee is made of the grape Fer Servadou, likely indigenous to the region, and is grown on granitic soil, which usually lends itself to a lighter and more approachable wine than the same grape planted in clay on the estate. We're ecstatic we could share this beauty with you this month!

Spiced leather meets tart black currants with a little funky freshness. Oh so delightful!

