

Our sandstone jars'

main qualities

- Respect for the grape variety
- Authenticity of aromas •
- Preservation of fruit quality •
- Gentle micro-oxygenation •
- Good thermal insulation •
- Delicacy, lightness , minerality
- freshness for wines •

Natural and reliable : sandstone is a natural clay that requires no coating, allowing the wine to be in direct contact with the wall.

Healthy : thanks to the crystalline structure of stoneware, our jars have high ionization energy.

Resistant and insulating : these containers are characterized by high hardness and excellent resistance to chemical and thermal aggression.

Practical : the smooth walls make them easy to clean.

In terms of tasting :

Summary of our customers' tastings over the past 10 years: Wine matured in sandstone is characterized by precise fruit, elegant structure, uprightness and balance.

« The long sandstone jars we use to age our Grenache and Syrah are indispensable to us today. Porous, they let in oxygen, giving the wine freshness and a singular minerality. »
@Domaine des Nizas

