



## Microcosmos “Vega”

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**Winery:** Microcosmos

**Category:** Wine – Still – White

**Grape Variety:** Vermentino

**Region:** Marseille/ Provence/ France

**Vineyard:** from Coteaux Varios

**Winery established:** 2012

**Feature:** Organic farming

### Product Information

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**Age of vines:** 9 years

**Vinification:** The grapes are harvested by hand to maintain their integrity, with manual sorting at the vineyard, grain-by-grain. The grapes are then put in small boxes of 30 kg to be taken to the winery in Marseille. Arrived at Microcosmos, the stalks are removed, the grapes are put in vats for fermentation. Little interventionist with only a few punch downs. Ageing in stainless steel tanks.

**Tasting Note:** Vega, the vermentino from Coteaux Varois, is named after the brightest star in the constellation Lyra. It begins with the freshness of lime and grapefruit, followed by aromatic herbs of maquis before ending on a solar minerality. Vermentino, also called Rolle in Provence, is an aromatic grape of great elegance with a typicality that can be expressed in different vinification.

**Alc:** 14% vol.

### Producer Information

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Microcosmos, an urban winery owned by Fabienne and Lukas Völlmy in the old part of Marseille, started in 2012. The name of the winery, Microcosmos, is an homage to the Greeks who first brought vines to Marseille.

Fabienne was born in Burgundy and holds a B.S. in chemistry and a master’s degree in enology. She previously had worked at Clos des Fées in Roussillon, Chateau d’Esclans in the Var region and at Moulin de la Roque in Bandol. These experiences have all contributed to her winemaking choices today. To begin with, because she is from Burgundy, she appreciates single varietal wines and does not blend. Her choice to work with low-yielding parcels of old vines comes from working at Clos de Fées. Her time at Chateau d’Esclans taught her how to make luxury rosés.

Working with different vineyards, Fabienne purchases fruit from vineyards in Provence, prioritizing organically farmed grapes. To keep transportation at a minimum, they stay within 100 kilometers around Marseille. She looks for special parcels and old vines and all the fruit is picked by hand. At Microcosmos, they use a single parcel for each wine and do not do any blending. Once the grapes are manually picked, they are transported back to the winery in Marseille where additional sorting and fermentation take place. With delicate treatment of the grapes, minimal input is required by the winemaker. The focus is on making wines that are balanced but express their individual personalities. Total annual production: 5,000 bottles