

Sweet Wine

100% GRENACHE 2013 - Rouge

Grape variety: 100 % Grenache – old-vine, With small Yields, 15 hl/ha.

Soil: Soil that contains some very thick sandy marls occupying the entire depression of the « Brûlat ». At certain levels are interspersed with the swarms of Ferruginous sandstone, which is the case for this plot of old-vine Grenache. Superficial soil, with good agronomic skills to produce quality wines.

Cultural practices: Currently in conversion to organic agriculture (first harvest in organic agriculture in 2021), the vineyard has been managed for more than 10 years with wine-growing practices that meet the specifications of organic agriculture.

We have integrated a process to reduce the use of phytosanitary products. This means that the treatments are carried out at night, we adapt our interventions to the disease pressure, the stages of Vine receptivity and the climatic conditions.

Our soils are not worked from October to March. Starting in March, a work of the Cavaillon is carried out using interception tools, supplemented by a superficial ploughing of the inter-rows. Our vines are led in «Goblet pruning» and we have a few smooth plots.

Nose: dense and very ripe nose with notes of candied grapes and licorice

Mouth: Mouth complex and rich, beautiful balance, on notes identical to those of the nose. Thick and silky tannins. Very long licorice final.



Harvest: Manual harvest, sorting on the vine and cellar. Maximum output of 40 hl/ha.

Winemaking:

Late Harvest (mid-October), with raising on stump which allowed Dehydration of grapes And so A sugar concentration. We then vinified in a traditional way, the grape harvest was totally destemmed and trampled.

Fermentation by tank Native yeast and then breeding of about 12 months In half Muids. This wine had an alcohol potential of about 24 °c with 400gr of sugars per litre. Which allowed it to have a long fermentation, which took place in two times. There was a first fermentation in a tank that stopped naturally and subsequently resumed during the breeding. At the end of the second fermentation, we have a product that has stabilised at 14.5 °c with about 120gr of residual sugars per litre.

We carried out a slight filtration by gravity before bottling which took place in February 2013. It is a naturally sweet wine and not a Sweet Natural Wine as we did not perform alcohol mutage.

Conservation: More than 20 years.

50 cl

