

LE ROUGE

Climate and Soil :

Soils : shale (grenache), clay and limestone and volcanic (syrah)
Exposition : South and North North-West.
Gently sloping vineyards.

Viticulture :

Varieties : Grenache (80%), Syrah (20%).
Plantation density : 5000 vines/hectare.
Short spur pruning.
Average yield : 25 hl/ha.
Natural grassing in every second row alternated every year.
Banking and debanking on the row to control weed growth.
Biodynamic viticulture with treatments in phytotherapy.

Winemaking :

Crushed and destemmed.
Wild yeasts and fermented at 30°C.
15 days of minimal plunging.
Warm post fermentation maceration for 4 weeks.
Pressing followed by racking off gross lies after 10 days.

Aging :

On fine lees without sulfur for one year in tank.
Bottled in autumn.

Tasting Notes :

Colour : Deep purple.
Nose : Black fruits, sweet spices, wild herbs from the surrounding scrubland (fennel, thyme, rosemary).
Mouth : Powerful attack, clean, fresh flavours of black fruits, tannins firm and present. A traditional red wine.

Food and wine matching :

Lamb with herbs and black olives, roast duck, beef fillet with black truffle, wild mushrooms, pork cheeks.