



Cru of the Drôme Provençale

Vinsobres

80% Grenache, 20% Syrah

EXHIBITION:

Vineyard on hillsides, 400 m above sea level, on a limestone soil, covered with rolled pebbles.

VITICULTURE:

We have been working with the greatest respect for the environment for more than 20 years. The contribution of fertilizer (only organic) is strictly reasoned to the plot in the respect balance soil / plant.

Soil and weeding alternately have been practiced for as long. Works in manual greens.

Harvest in green according to the vintage. Trellising on 3 or 4 wires.

Morning harvest.

VINIFICATION:

100% destemmed harvest. Fermentation and maceration in traditional concrete vats for about 4 weeks. Daily windings accompanied by frequent load shedding. Temperature control.

Aged 12 months in barrels of 2 to 4 wines for only 30% of the vintage - Degrees of alcohol: 14.5% vol

ALLIANCE FOOD AND WINE:

Elaborate cuisine ... leg of lamb confit, duck, partridge, quail, tagine ...

KEEP :

To be tasted as soon as you come home ... or to stay between 5 and 10 years old.