



# Puritaine

Bouteille n° 00966

« Heureux qui profitant des plaisirs de la terre, buvant un petit cul, buvant dans un grand verre rempli l'un, vide l'autre et passe avec gaieté du cul de la bouteille au cul de la beauté. »

Paul Verlaine

- Syrah 100%. Vin de France.
- 30 hectoliters / ha.
- Pruning : guyot simple, White limestone and clay.
- Non sulfite fermentation with bio-protection (by using non saccharomyces yeasts to avoid brettanomyces).
- 4 punch down in the first days (concrete tanks), then daily pumping over until 1020 of density.
- Post-fermentary maceration of 10 days at 38°C under hat.
- Malolactic fermentation, then 50% in 530 liters terra cotta and 50% in 2000 HL barrel.
- Filtration and bottling.

Focused, deep and elegant wine. Precise, violet flavors and spiciness, concentrated but juicy and fresh, with a nice balance.

