



- Grenache 100%. Vin de France.
- Harvest 2021 : 20th September.
- Yield : 45 hectoliters / ha.
- Cordon Royat pruning.
- 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 35°C under hat.
- Malolactic fermentation and then 3 months ageing in concrete.
- Filtration and bottling
- Organic Wine. 

A juicy and explosive wine! Fresh, intense, unusal Grenache. Made like a little candy, this wine is trendy and punchy.

