

BRULESÉCAILLE SULPHITE FREE 2021

VINEYARD

Situation : AOP Côtes de Bourg (Bordeaux - France)

Vintage : 2021

Vineyard area : 1.5 ha.

Soil : Gravel mixed with red clay on calcareous subsoil

Grape varieties : 50% Merlot & 50% Malbec.

Planting density : 5,500 vines per hectare

Average age of vines : 45 years old average

Vineyard management : Grass grown between the rows (natural), Bordeaux pruning (two basic branches), leaf removal, & green harvest in July for better maturity.

Manual harvest : from 25th of September to 15th of October 2021.

In September 2016, the winery was recognized with the **High Environmental Value HVE** certification (sustainable agriculture). Yearly audited.

This covers four key areas: Biodiversity protection, crop protection strategy, optimized fertilizer management & water management.

WINEMAKING

Harvested manually from a single plot with organic protection from the vatting stage thanks to non-saccharomyces yeasts that protect it from oxidation. Fermentation in concrete vat temperature controlled. Maceration during two weeks. Malolactic fermentation carried out naturally.

Aging: five months in concrete tanks without adjunction of sulphite.

Bottling: March 2022

Quantity: 6 000 bottles (750ml)

Cork: technical cork DIAM 3

Gencod bottle: 3 44124 0002 183

Tasting notes: Deep purple color, powerful nose of blackcurrant and floral as well. Full on the palate with soft and ripe tannins with a fresh aromatic return.

Aging potential 5 years.

