



POIVRE D'ÂNE

« Donkey Pepper »

Vin de France

As a blend of selected plots, grapes used in POIVRE D'ÂNE take the best of a very cool microclimate. Experience freshness and drinkability. Although organic certification was not obtained for this vineyard, its mindful winemakers have been working alongside nature for generations. Working in close proximity might always be the best guarantee.



Production region : Languedoc

Village of Argelliers , far east of the AOC Terrasses du Larzac.

Soil : clay-limestone

Grapes varieties : 50% Vermentino 30% Grenache blanc 20% Roussanne

Harvest: manual

Vintage : 2019

Alcohol : 13 %

To be served : 10 - 12°C

Elaboration process :

Following harvest, grapes are pressed and sulphited slightly (3g/hl). Settling is fixed at 14°C to ensure must remains untouched and protected from oxidation. Fermentation is processed with native yeast and malolactic fermentation is eased thanks to lower concentration of sulfites. To put it in a nutshell, Poivre d'Âne reaches a natural balance. Maturing in stainless steel tanks.