

Connivence



The Terroir :

Location : The vines are planted on the plateau part on the top of the hill at an altitude of 350m.

Soil : Granite subsoil and sandy soil.

Climate : Sub-Mediterranean, cold winters, and hot and dry summers. Rains regularly during the other seasons (approximately 600 to 700 mm per year).

Variety : 70 % Syrah, 30% Mondeuse yield 45 hl / ha.

Pruning : Cordon de Royat, trellising on wires.

Cultivation : Organic, with de-hydrated compost (bovine-manure based), treatment with herbal teas, bio-dynamic preparations, sulfur and Bordeaux mixture to maintain the balance between the vines and the soil. Leaf-thinning, removing laterals, green harvesting. Mechanical ploughing of the soil, alternate rows are left for natural grasses to grow.

Harvesting : Hand-picked harvest when grapes are ripe (September 10 to 15, 2022), selective grape picking in the vineyard, the grapes are harvested in buckets then tipped into harvesting bins which can contain up to 50kg of grapes, these bins are then taken to the wine cellar.

The Cellar :

Arrival : Selective grape sorting by hand on a vibrating sorting table.

Fermenting : 50% whole bunch. Lasts 19 days with 1 pump-over and 1 punch-down per day, the fermentation process takes place with natural yeasts between 26° and 32°C thanks to temperature controlled tanks.

Pressing : With a pneumatic press, and put in old 500-liters oak barrels for malolactic fermentation.

Maturing : Maturing period lasts 6 months. Light filtration. Bottled in March 2023.

Winetasting :

Alcohol : 12,5 % Alc. / Vol.

Aging : To be drunk in the first 4 years of ageing.

Aromas : A full-flavoured blend revealing spicy and small red berry aromas with soft tannins.

« This wine can be served with local cold pork meats, grilled meat or meat cooked in a sauce. »

