

IGP du Var Rouge

Grape variety : 100% Carignan.

Soil: A « protected geographical indication » area located around our cellar (plain area), on the commune of La Cadière d'Azur, deep brown and fertile soils.

Cultural practices: We pay the same attention to our plots classified IGP as to those AOC Bandol. Currently in conversion to organic agriculture (first harvest in organic agriculture in 2021), the vineyard has been managed for more than 10 years with wine-growing practices that meet the specifications of organic agriculture.

We have integrated a process to reduce the use of phytosanitary products. This means that the treatments are carried out at night, we adapt our interventions to the disease pressure, the stages of Vine receptivity and the climatic conditions.

Our soils are not worked from October to March. Starting in March, a work of the Cavaillon is carried out using interception tools, supplemented by a superficial ploughing of the inter-rows. Our vines are led in «Goblet pruning» and we have a few smooth plots.



Nose: expressive and fruity,

Mouth: Light structure, greedy mouth,



Harvest: Manual harvest, sorting on the vine and cellar. Maximum output of 90 hl/ha. Although manual harvesting is not obligatory on areas classified as IGP, we wish to retain this method of harvesting in order to obtain optimum harvest quality. Maximum output of 90 hl/ha.

Winemaking:

- About half in «classic» winemaking.
- Sorting of the harvest,
- Stemming-treading,
- Vatting,
- Air rewinding: 1 to 2 daily reassemblies with O² supply during the “FA” and without O² after “FA”,

About half in «dry maceration» winemaking. The winemaking by carbon maceration is a technique exploiting the phenomena that unfold spontaneously in the intact berries of untrodden grapes, when they are placed in anaerobic. These grapes are the seat of an intra-cellular fermentation that results in complex and important changes in their composition. This winemaking promotes the production of rich and intense aromas, and a soft tannic structure.

- Important sorting of grape harvest on vine.
- Vatting whole harvest in a saturated tank with neutral gas (CO₂).
- Alcoholic fermentation: 8/10 days,

Identical following for both fermentations:

- Racking of the liquid phase (wine) during the devatting,
- Devatting and pressing of the mark: 8/10 days after vatting (this will depend on the vintage),
- Malolactic fermentation,
- Filling and assembly in early January,
- Readjustment, if necessary, of the SO₂ content in order to protect the wines from oxidation and bacterial contamination,
- Preparation of wines before bottling: filtration on cartridges, adjustment of the rate of CO₂,
- Bottling and Labelling.

Conservation: To consume within 2 Years following the year of production.



75 cl