

Sweet Wine

100% SAUVIGNON BLANC

2013 – White

Grape variety: 100 % Sauvignon blanc.

Soil: Soil that contains very thick sandy marls occupying all the depression of the “Brûlat”.

Cultural practices: 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: candied pineapple,

Mouth: Beautiful freshness on a large sucrose, notes of exotic fruits with notes of dried fruit (nuts, almonds, etc.)



Harvest: Manual harvest, sorting on the vine and cellar. Maximum output of 40 hl/ha.

Winemaking:

To develop this naturally sweet wine we used the cryo-selection technique. This technique consists of concentrating grape must by freezing. This selection applies to the whole harvest. It is a matter of selecting the most concentrated berries in sugars by the cold. For this we have subjected the grapes to negative temperatures. This operation was done in three steps:

- - 5°C for 14 hours,
- - 10°C for 24 hours,
- - 15°C for 14 hours.

These various temperature levels have reached a temperature at the center of -10 °c. The principle is that the less ripe berries (containing more water) will freeze faster than the ripe berries. Therefore, during the pressing we will extract a grape must very concentrated in sugars, acids and phenolic compounds. This technique is the artificial version of the ice wines used mainly in Austria, Germany and Canada.

Conservation: More than 20 years.

50 cl

