

AOC
VIN DOUX
NATUREL



TUILÉ
2004



Color : Tuilé

Soil :

Slopes on South-East exposure made from red and yellow clays with veins of blue marl, limestones soil.

Grape :

- 100% Grenache

Age of vineyards :

Grenache 80 years old

Yield : 15 hectolitres per hectare

Viticulture :

We are in sustainable agriculture by favoring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

Vinification :

Harvest by hand in cases of 15 kg. Destemming at 100%. We make an unballasting and we punch down of the cap. Everyday control of temperature. Fermentation during 21 days. As soon as we reach the balance between alcohol and acidity, at around 90g of sugar/liter, we add wine alcohol at 96 degrees to stop the fermentation that is what we call 'mutage' (fortified wines). Ageing in the oxidative way (both in barrel and vat) during 12 years to obtain the appellation of Vin Doux Naturel « Tuilé »

Time to keep : all your life!