



Grevillière

Grape Variety : 100% Trousseau

Vinification Method: We are looking for wines that are fruity with a delicate structure. Grapes are picked by hand and then sorted using a sorting table. The grapes are entirely destalked and lightly crushed.

They then undergo a pre-fermentation cold maceration followed by the alcoholic fermentation which starts naturally with the yeasts present on the grapes. This takes around 15 days.

The malolactic fermentation is realized again using the natural bacteria present. The wine is then matured in oak barrels for 24 months to bring it a subtle elegance. Finally, the wine is clarified through a cellulose filter plate then bottled.

Geology: This wine comes from around a hectare of some of our oldest vines, planted in the commune of Les Arsures, situated at 347 meters above sea level, in the area known as "en Grevillière".

The soil here is preferred by the Trousseau grape. It is made up of a thick layer of clay with a gritty surface lying over a limestone dome. The clay is produced by the decomposition of the limestone. The vines face due south and thus benefit from the sun all day long. Aged at around 50 years old, the harvests are consistent and always give Trousseaus that are well coloured, full bodied and of a very high quality.

The whole of the vineyard is cultivated using methods that respect the environment. The use of phytosanitary products is monitored parcel by parcel. Thirty-three percent of the ground between the vines is left covered with grass whilst the remaining 67% is worked by digging and raking. The yields are rationalized by pruning and by bunch thinning.

Area planted : 1 hectare

Average volume produced : 45 hectoliters per hectare

Tasting notes: Very fruity, intense red fruits, cherry, Full, spices. A wine to keep.

Goes well with: Roast leg of venison, duck breast, piece of beef