



L'ASSEMBLAGE GRAND VIN 2020

VITICULTURE

Varietal Composition: 45% Syrah – 44% Cabernet Sauvignon – 10% Petite Syrah (Durif) – 1% Petit Verdot
Trellising System: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil type: Loam and clay on the hillsides.

VINIFICATION

Picking Method: Hand Harvested
Fruit Selection: At the Vineyard and at the winery
Crusher: Centrifugal crusher
Pre-fermentation Cold Maceration: temperature 8°C for 7 days
Fermentation Temperature: 28-30°C
Alcoholic Fermentation: 7-10 days
Pump-overs: 3-5 times a day
Post Fermentation Maceration : 7-12 days
Total Skin Contact: 21-29 days
Malolactic Fermentation: Yes

AGEING

Blended in 100% French oak barrels
Coopers: Nadalié
Time in barrels: 20 months
Type of barrels: 225, 300, 400, 500 litres
Age of barrels: 1-5 years

BOTTLING

Stabilization: Cold stabilization
Fining: No
Bottling date: February 14, 2022
Total Production: 12.794 Bottles

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 2.94 g/l
Total acidity: 4.02 g/l
pH: 3,33