

Clos de la Barthassade Coteaux du Languedoc Rouge Cuvée H

ABOUT THE ESTATE

APPELLATION

Languedoc

GRAPE VARIETY

70% Syrah, 15% Mourvèdre, 15% Grenache

FARMING

Sustainable (HVE3), Organic (Ecocert)

SOIL

Limestone scree

VINEYARDS & VITICULTURE

Organic farming with adherence to the biodynamic calendar. Mourvèdre from La Barthassade vineyard on the stony terraces of Montpeyroux. Syrah from the Le Bois de Paulhau vineyard, Grenache from the Combariolles vineyard in Jonquières.

HARVEST & VINIFICATION

All work done by gravity. Temperature-controlled fermentation in stainless steel tanks. 50% whole cluster. Native yeast. Gentle extraction using minimal pump-over and punch-down. Long and gentle press. No added SO2 until after malolactic fermentation and minimal additions at bottling. Ten months aging in 80% stainless steel tanks and 20% barriques.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL

