Clos de la Barthassade

Coteaux du Langeudoc 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