# Clos de la Barthassade

## Pays d'Hérault Rouge Pur C




**ABOUT THE ESTATE**

**APPELLATION**
Pays d\'Hérault

**GRAPE VARIETY**
100% Cinsault

**FARMING**
Sustainable (HVE3), Organic (Ecocert)

**SOIL**
Limestone scree

**VINEYARDS & VITICULTURE**
Organic farming with adherence to the biodynamic calendar. From a terraced, 2.3ha parcel of La Barthassade in Montpeyroux. Vines were planted in the early 1980s. Average yield 35hl/ha.

**HARVEST & VINIFICATION**
All work done by gravity. Temperature controlled fermentation in stainless steel tanks. 85% destemmed. Native yeast. Gentle extraction using minimal pump-over and punch-down. No added SO2 until after malolactic fermentation and minimal additions at bottling. Eight months aging in 90% stainless steel tanks and 10% barriques.

**ALCOHOL BY VOLUME**
14.5

**PACK SIZE**
12x750mL