

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

