

## Le Grand Cyprès

# Red Vin de France

2021

Demeter: last year of conversion





More than organic, wine in its pure state...
The essence of the grapes and the terroir...
The jewels of the estate

#### In the vines

**Soils:** sandy and well-draining. Former gravel quarry with alluvions that have sedimented over time

Grape varieties: Syrah, Merlot, and Cabernet Sauvignon.

**Cultivation method:** biodynamic. Biodynamic preparations (cow horn manure, silica, valerian...), light working of the soil, organic and green compost. Soft pruning respecting the flow of the sap. No herbicides or insecticides. Rigorous disbudding to obtain maximum concentration.

**Environment:** close to a river, the Real Martin, which attracts humidity and brings morning dew. Parcels amongst farmland, visited all through winter by sheep, horses, and game.

#### In the cellar

**Harvest:** the grapes are picked at night to profit from the cooler temperatures and avoid oxidation of the fruit.

**Winemaking:** following biodynamic principles. Fermented with wild yeasts. Very little added sulphites.

Ageing: in concrete vats

### The wine

Tasting note: a structured wine with spicy aromas, tobacco, and smoky notes.

Cellaring: up to 5 years Serving temperature: 16°C

**Analyses:** ABV: 13,5° - Acidity: 3,45 - PH: 3,67 - Sulphites: <10

#### Packaging

Bottle: burgundy Production: 6000 bottles Closure: 49 mm natural cork Cartons: 6 (2x3 layers) Bottles per palette: 600

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