



Domaine
Kennel

DEPUIS 1932

Le Grand Cyprès

Rosé

Vin de France

2022

In conversion to Demeter biodynamic certification



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: Caladoc (a massal selection of Malbec and Grenache) for its fruit and colour and Merlot for structure. Following a heavy frost in 2020, the Caladoc was pruned back to one node to enable it to conserve energy and recover.

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.

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: short ageing in stainless steel vats.

The wine

Tasting note: a well-structured wine with superb minerality. Blood orange and grilled hazelnut aromas mingle in the mouth.

Cellaring: 18 months

Serving temperature: 8°C

Analyses: ABV: 12,5° - Acidity: 3,13 - PH: 3,35

Packaging

Bottle: burgundy

Production: 4000 bottles

Closure: 49 mm natural cork

Cartons: 6 (2x3 layers)

Bottles per palette: 600

MIREILLE ET JULIEN KENNEL, WINEGROWERS

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