



Domaine
Kennel

DEPUIS 1932

Le Grand Cyprès

White

Vin de France

2022

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. Pruned using physiological principles for 2 years.

Grape varieties: 100% Viognier (parcel of 1 ha)

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: aged on lees for 2 weeks following fermentation.

The wine

Tasting note: A floral nose of white flowers, hyacinth and violet. Fresh palate with a delicate structure and a long floral finish.

Cellaring: 2 years

Serving temperature: 8°C

Analyses: ABV: 12° - Acidity: 4,2 - PH: 3,36

Packaging

Bottle: Burgundy

Production: 4000 bottles

Closure: 49 mm natural cork

Cartons: 6 (2x3 layers)

Bottles per palette: 600

MIREILLE ET JULIEN KENNEL, WINEGROWERS

Mas les Baux - 116 chemin des Moulières - 83390 Pierrefeu-du-Var - France

E-mail : info@domaine-kennel.fr - Téléphone : +33 (0)4 94 28 20 39

www.domaine-kennel.fr