



Les Enfants Sauvages

“Che Chauvio” 2017

Farming: Certified Organic, practicing Biodynamic
Harvest: by hand
Total area: 9 hectares

In the vineyard

Soil: Clay and limestone
Vine age: 10 years old on average
Yields: 25HL/ha
Vineyard size: 1.5 ha

In the cellar

Yeast: Indigenous
Fermentation Vessel: Stainless steel
Aging: Stainless steel (5 months)
Filtration: Light before bottling
Fining: Never
Sulfites: 25 mg total
Alcohol: 12.00%
Production: 400 cases

Note: "Che Chauvio" is an Occitan dialect meaning "If you knew" because it is so atypical, if you only knew where it comes from... This wine comes from 3 vineyards (2 plots of Cinsault and one plot of Syrah).



50% Cinsault, 50% Syrah

- The Syrah is pressed directly into stainless-steel tank
- Later, when the Cinsault is ripe, they throw the whole cluster Cinsault in with the Syrah juice
- This special maceration will last 3 to 5 days
- Racking and press
- The blended and pressed juices complete fermentation in stainless steel tank
- After Malo is finished, racking, then the wine goes back in tank for the winter
- 5 months aging
- A last racking and bottling with 2mg of sulfites added

Region: Roussillon
AOP – Côtes Catalanes Rouge