



# Les Enfants Sauvages

## “Cool Moon” 2016

**Farming:** Certified Organic, practicing Biodynamic

**Harvest:** by hand

**Total area:** 9 hectares

### In the vineyard

**Soil:** Clay and limestone

**Vine age:** 2 plots of 80 years old / 2 plots of 10 years old

**Yields:** 15HL/ha

**Vineyard size:** 1.5 ha

### In the cellar

**Yeast:** Indigenous

**Fermentation Vessel:** Foudre

**Aging:** In foudre (10 months)

**Filtration:** Light before bottling

**Fining:** Never

**Sulfites:** 30 mg total

**Alcohol:** 13.00%

**Production:** 300 cases

**Note:** "Cool Moon" comes from a blend of 4 vineyards. All four grape varieties are cofermented in 2 oak foudres for the entire cuvee.



30% Grenache Gris, 30% Grenache Blanc, 20% Maccabeu, 20% Vermentino

- Direct press
- The juice goes in foudre without any must settling. Fermentation takes place on the gross lees
- A first racking takes place after malo is complete
- Then the wine goes back to the same foudre (cleaned) and will age for 10 months
- The two foudres will be blended in a bigger tank and will stay there 1 month to be homogenized
- Finally, bottling with a light filtration and 2mg of sulfites added

**Region:** Roussillon  
AOP – Côtes Catalanes Blanc