



Les Enfants Sauvages

“Enfant Sauvage” 2015

Farming: Certified Organic, practicing Biodynamic

Harvest: by hand

Total area: 9 hectares

In the vineyard

Soil: Clay and limestone

Vine age: Carignan 40 years old, Grenache 30 years old, Mourvèdre 20 years old

Yields: 20HL/ha

Vineyard size: 3 ha

In the cellar

Yeast: Indigenous

Fermentation Vessel: Concrete tank

Aging: Concrete tank (10 months)

Filtration: Light before bottling

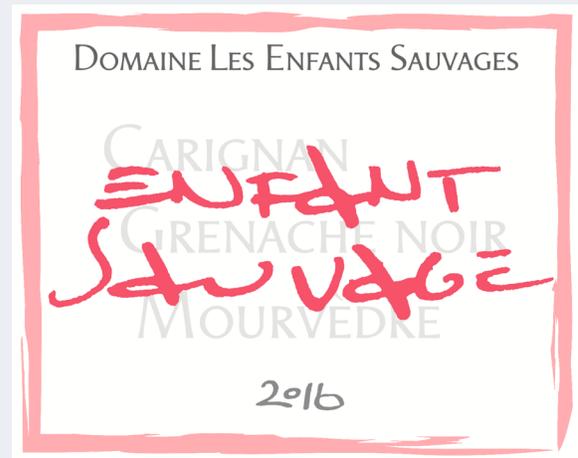
Fining: Never

Sulfites: 20 mg total

Alcohol: 13.50%

Production: 500 cases

Note: "Enfant Sauvage" (wild child) comes from a blend of 5 vineyards. Mourvèdre and Grenache are vinified together while the Carignan is vinified separately (later ripeness). Everything is vinified in whole cluster.



50% Carignan, 30% Grenache,
20% Mourvèdre

- 7 to 10 days maceration in concrete tank
- Crushing by feet
- Racking and press
- Once everything has complete Malo, the Carignan is blended in
- Aged for 10 months in concrete tank
- Bottled after a light filtration and 2mg of sulfites added

Region: Roussillon
AOP – Côtes Catalanes Rouge