

CHÂTEAU LESTIGNAC

TEMPÊTE 2018



ON THE FARM

FARMING: Certified Organic practicing biodynamic
HARVEST: By hand
TOTAL AREA: 10 hectares

IN THE VINEYARD

SOIL: Limestone base with blue marl topsoils
VINE AGE: 45 years-old
YIELDS: 40HL/ha
VINEYARD SIZE: 2 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank (1 year)
AGING: 80% concrete tank, 20% used oak barrels (1 year)
FILTRATION: None
FINING: No
SULFITES: Zero added
ALCOHOL: 14.5%
PRODUCTION: 600 cases
VEGAN: Yes



80% MERLOT, 20% CABERNET SAUVIGNON

- Harvested by hand in small cases
- Fermentation in concrete tank for 1 year then racking
- Aging for another year in 80% concrete and 20% used oak barrels
- Racking
- Bottling without any filtration, fining and sulfites added

NOTE: "Tempête" comes from a single parcel of 2 hectares located on a plateau. The 45 years old vines are based on a limestone mother rock with blue marl topsoils.

REGION: South-West
AOP – Vin de France