

ALEXIS HUDON

GROSEILLE



ON THE FARM

FARMING: Certified Organic
HARVEST: By hand
TOTAL AREA: 4 hectares

IN THE VINEYARD

SOIL: Clay and limestone with silty topsoil
VINE AGE: 25 years old
YIELDS: 40HL/ha
VINEYARD SIZE: 1.3 ha



IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Fiberglass tank
AGING: 90% Fiberglass, 10% used oak barrels (8 months)
FILTRATION: Light
FINING: No
SULFITES: 17 ppm added
ALCOHOL: 14.1%
PRODUCTION: 500 cases
VEGAN: Yes

100% GAMAY

- Harvested by hand in small cases
- 3/4 direct press and 1/4 whole cluster maceration for 3 weeks without any punch down nor pump over
- Long fermentation of 6 months on fine lees, undergoes malo
- 8 months of aging (including the 6 months of fermentation)
- Bottling around mid-May with 1g/HL of sulfites added

NOTE: "Groseille" comes from the Touraine AOP but is declassified as VDF to avoid administrative and AOP regulations. 6 parcels total: 4 parcels come from Saint-Aignan and 2 parcels from Montlouis-sur-Loire. All parcels are comprised of clay and limestone, with some silt in Saint-Aignan.

REGION: Loire
AOP – Vin de France