



François Ducrot

Saint-So 2019

Farming: Practicing Organic
Harvest: Mechanical
Total area: 5 hectares

In the vineyard

Soil: Silt and clay. Shallow soil on a limestone bedrock
Vine age: 20 years old average
Yields: 45HL/ha
Altitude: 80m
Vineyard size: 5 ha

In the cellar

Yeast: Indigenous
Fermentation Vessel: Stainless Steel
Aging: Stainless Steel (6 months)
Filtration: Yes
Fining: No
Sulfites: 20 ppm total
Alcohol: 13%
Production: 800 cases

Note: Saint-So is sourced from a single organic farm located in Aspiran, a 45 minute drive west of Montpellier. The winemaker, François Ducrot, vinifies his wine in the cellar of Domaine Enclos de La Croix. The vineyards themselves are situated in a poor, shallow silt and clay soil on limestone bedrock. This means the yields are small but that results in a unique concentration from the typically light varietal.



100% Cinsault

- Harvested early in the morning to keep the berries cold
- Grapes are 100% de-stemmed
- Slow fermentation in stainless steel tank with some pump over
- Racking and pressing when fermentation is complete
- 6 months of aging in stainless steel tank
- Bottling with 1g/HL of sulfites added and a light filtration

Region: Languedoc
AOP – Vin de France