

LES ENFANTS SAUVAGES

“ENFANT SAUVAGE”



ON THE FARM

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

DOMAINE LES ENFANTS SAUVAGES

CARIGNAN
ENFANT SAUVAGE
GRENACHE NOIR
MOURVÈDRE

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank

AGING: Concrete tank (10 months)

FILTRATION: Light before bottling

FINING: Never

SULFITES: 20mg total

ALCOHOL: 13.5%

PRODUCTION: 500 cases

**50% CARIGNAN, 30% GRENACHE,
20% MOURVÈDRE**

- 7 to 10 days maceration in concrete tank
- Crushed by foot
- Racking and pressed
- 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

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.

REGION: Roussillon
AOP – Côtes Catalanes Rouge