



Les Enfants Sauvages

“Roi des Lézards” 2014

Farming: Certified Organic, practicing Biodynamic
Harvest: by hand
Total area: 9 hectares

In the vineyard

Soil: Clay and limestone
Vine age: 85 years old
Yields: 20HL/ha
Vineyard size: 1 ha

In the cellar

Yeast: Indigenous
Fermentation Vessel: Foudre
Aging: In foudre (12 months) and stainless steel (another 6 months)
Filtration: Light before bottling
Fining: Never
Sulfites: zero added
Alcohol: 13.50%
Production: 250 cases

Note: "Roi des Lézards" (The Lizard King) comes from 2 parcels of very old Carignan separated by a row of olive trees.



100% Carignan

- Trays loaded by hand into oak foudre and clusters crushed by foot
- 15 days of maceration then pressed
- Aging in foudre for 12 months
- When the new vintage arrives, they rack the former one and it goes to a stainless-steel tank for another 6 months aging
- Light filtration and bottling without any sulfites added.

Region: Roussillon
AOP – Côtes Catalanes Rouge