

# LES ENFANTS SAUVAGES

“BOUCHE BÉE”



## ON THE FARM

**FARMING:** Certified Organic, practicing biodynamic

**HARVEST:** By hand

**TOTAL AREA:** 9 hectares

## IN THE VINEYARD

**SOIL:** Clay and limestone

**VINE AGE:** 15 years old average

**YIELDS:** 25HL/ha

**VINEYARD SIZE:** 0.8 ha



## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Stainless steel

**AGING:** Stainless steel (7 months)

**FILTRATION:** Light before bottling

**FINING:** Never

**SULFITES:** 25mg total

**ALCOHOL:** 12.5%

**PRODUCTION:** 250 cases

**VEGAN:** Yes

### 100% MOURVÈDRE

- Harvested by hand in small cases
- 1/3 of the grapes are direct pressed and 2/3 are whole cluster macerated in that juice
- This special maceration lasts 5 days
- Racked and pressed
- The blended and pressed juices complete fermentation in stainless steel tank
- After Malo is finished (around October), racking, then the wine goes back in stainless steel tank for the winter
- 7 months aging
- A last racking and bottling with 2mg of sulfites added

**NOTE:** “Bouche Bée” translates to “speechless,” a nod to how surprising this atypical example of Mourvèdre is. Light, crisp and fruity; benefits from a slight chill. The cuvee comes from 2 parcels of young Mourvèdre.

**REGION:** Roussillon  
**AOP** – Côtes Catalanes Rouge