

DOMAINE BORDES

“LES GRÈZES” VDF BLANC



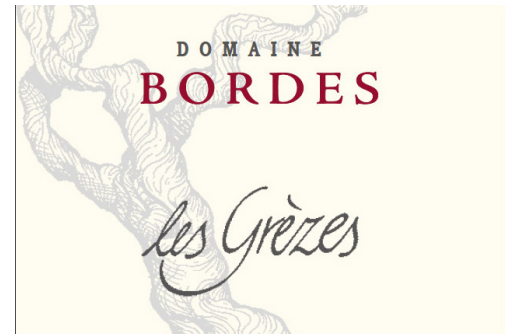
ON THE FARM

FARMING: Certified Organic, practicing

Biodynamic

HARVEST: By hand

TOTAL AREA: 9 hectares



IN THE VINEYARD

SOIL: Clay and limestone (Tuffeau)

VINE AGE: Planted in 1947

YIELDS: 30HL/ha

VINEYARD SIZE: 1 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Used oak barrel

AGING: Used oak barrel

FILTRATION: None

FINING: No

SULFITES: 40 mg/L total

ALCOHOL: 13%

PRODUCTION: 200 cases

100% GRENACHE GRIS

- Direct press
- Fermentation happens in barrel and lasts for 10 months
- When both fermentations are completed, blending of all of the barrels into a larger tank
- Another 2 months aging (to get a perfect homogenization)
- Bottling with 2.5mg of sulfites added

REGION: Languedoc

AOP – Vin de France

NOTE: “Les Grèzes” comes from a blend of 2 vineyards based on a clay and limestone soil.