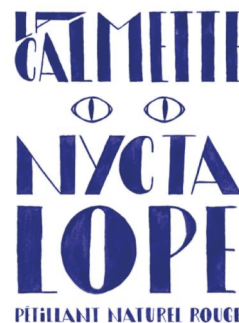


Nyctalope

Domaine la Calmette



LOCALITY: FRANCE – South-West – Cahors

APELLATION: Vin de France

GRAPE VARIETY: 100% Malbec

WINEMAKER: Maya Sallé and Nicolas Fernandez

VINEYARD: 1 ha. parcel of 30-year-old vines, lying at 330m elevation and facing east. Kimmeridgian limestone soil over marl and limestone base.

VITICULTURE: Certified organic (AB) and biodynamic (Demeter). Guyot Poussard pruning. Careful de-budding. Treatments include tisanes and composts.

WINEMAKING: A natural sparkling wine (pét nat), made in *méthode ancestrale*: one portion of the fruit is pressed directly in a vertical ratchet press; the other part is macerated on the skins for a few days. The fermentation begins in tank over ambient yeasts. Then bottled with some sugars remaining in order to complete fermentation in bottle.

AGING: Aged on lattes for 12 months. Disgorged in spring.

BOTTLING: Neither fined nor filtered. No added sulfite.

