

Résurgences Blanc

Domaine la Calmette



LOCALITY: FRANCE – South-West – Cahors

APELLATION: Vin de France

GRAPE VARIETY: Blend of Noval (indigenous local variety), Sauvignon Blanc, Chenin Blanc and Sylvaner.

WINEMAKER: Maya Sallé and Nicolas Fernandez

VINEYARD: 0.6 ha. planted in 1999. Shallow clay-limestone soils over Kimmeridgian bedrock. South-facing, top of the slope, very stony soils.

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

WINEMAKING: One part directly pressed and another part macerated on skin for 3 days. Pneumatic press (long cycle, 8 hours). Long fermentation (2 years) over indigenous yeasts in old Alsatian *foudres*.

AGING: There is no topping up during 2 years of aging so the wine develops “under veil” *sous voile*.

BOTTLING: Neither fined nor filtered. Very light SO2 adjustment at bottling (1 g/hl).

