

Serpent à plumes

Domaine la Calmette



LOCALITY: FRANCE – South-West – Cahors

APELLATION: Vin de France

GRAPE VARIETY: 80% Malbec and 20% Merlot

WINEMAKER: Maya Sallé and Nicolas Fernandez

VINEYARD: 2.5 ha. over multiple parcels. 20-to-50-year-old vines. Deep clay-limestone soils over marl and Kimmeridgian bedrock. Located on west-facing peaks from 300-330m.

VITICULTURE: Certified organic (AB) and biodynamic (Demeter). Guyot Poussard pruning. Careful de-budding. Artisanal treatments including plants tisanes and composts.

WINEMAKING: Partial whole-cluster and partial de-stemmed. Gentle maceration for 7 to 14 days. Fermented over native yeasts.

AGING: Aged on lees in concrete vats.

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

