

Bombadilom

Thomas ROUANET

LOCALITY: FRANCE – Languedoc

APPELLATION: Vin de France

GRAPE VARIETY: Carignan and Grenache

WINEMAKER: Thomas Rouanet

VINEYARD: Carignan planted in the 1950s and Grenache planted in the 1980s. Both south facing. The soil is a mix of limestone and clay. Density of 4000 vines/ha.

VITICULTURE: Certified organic. Gobelet pruning. Yield 27-30 hl/ha.

WINEMAKING: 15% whole cluster for Carignan, the rest is de-stemmed. Very gentle pressed in traditional wood vertical basket press. Fermented over indigenous yeasts for 15 days with pump-over once a day. Temperature monitored not to go over 25 degrees Celsius. 15 days of *cuvaison* and complete malolactic conversion.

AGING: N/A

BOTTLING: Neither fined nor filtered. Bottled in the Spring. Less than 20 mg/l total SO₂.

