

Le Voltigeur

Thomas ROUANET

LOCALITY: FRANCE – Languedoc

APPELLATION: Vin de France

GRAPE VARIETY: 100% Carignan

WINEMAKER: Thomas Rouanet

VINEYARD: Two parcels planted in 1955, both east facing. The soil is a mix of limestone and clay. Density of 4000 vines/ha.

VITICULTURE: Certified organic. Gobelet pruning. Yield 22 hl/ha.

WINEMAKING: 15% whole cluster. Gently pressed in traditional wood vertical basket press. Fermented over indigenous yeasts in temperature-controlled tanks. 17 days of fermentation and 17 days of *cuvaison*. Pump-over once a day and complete malolactic conversion.

AGING: N/A

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

