



Vin de France
'Ju de Vie'
Rouge

Terroir

Plots situated near the banks of the river Ouvèze in Bédarrides. Mix of sand and clay, slightly pebbly.

Grape varieties

Merlot – Marselan – Grenache – Mourvèdre

Harvest and Vinification

The grapes are mechanically harvested early in the morning, before daybreak, to protect them from the day's heat. They are then sorted at reception in the cellar to pick out leaves or other green plant material, or damaged berries which could affect the quality of the wine. Fully destemmed and slightly crushed, the grapes are fermented using natural yeasts in concrete or stainless steel vats for a period of 10 to 15 days depending on the varieties. Matured in stainless steel vats for a period of 6 to 8 months.

Yields

50 hecto/hectare.

Tasting notes

Easy-drinking red wine with substance.



Certified Biodynamic by Demeter as of the 2015 vintage