

DAUMEN



COTES DU RHONE A.O.P

VINTAGE : 2020 ALCOHOL IN VOLUME : 14%

BOTTLING : Without fining and filtration

SERVING TEMPERATURE : 16°-18° C (61°- 64° F)

AGEING POTENTIAL : 10 years

CERTIFICATION : organic wine

❖ *From our own vineyard 50% :*

GRAPE-VARIETIES : 60% Grenache, 25% Syrah, 15% Cinsault and Mourvèdre.

VINEYARD : 7 hectares (17,3 acres)

SOIL : Mixture formation and Miocene alluvial Villafranchian terraces and modern post-wurmiennes alluvium

AVERAGE AGE : 50 years

YIELD : 30 hectoliters per hectares (2,5 acres)

WINE GROWING : As it should, addition of natural compost – Superficial tilling (scrapping and hoeing), spray based on copper and sulfur with addition of teas Biodynamic agriculture – certified « Demeter » ©.

WINE MAKING PROCESS : Harvest done by hand (except for Cabernet-Sauvignon) - First selection in the vineyard and second selection in the cellar - Entirely destemmed - Natural yeast only (except for Cabernet-Sauvignon) - No adding sulfites - Vatting 20 days in concrete with temperature controlled - Soft extraction in order to respect the grapes.

AGEING : One year in large old « foudre ».

❖ *From buys 50% :*

GRAPE-VARIETIES : 80% Grenache and 20% Syrah

Organic agriculture – certified « organic wine ».

