



Over 20 years in Biodynamic domain.

Cuvée Alte Rosso, Blanc – Vin de France

Grape varieties: 100% Barbarossa.

Degree: 12.5%.

Soil: Granitic sands

Vinification, ageing: Direct pressing at harvest with whole grapes. Static settling after 24 to 48 hours of cold after alcohol fermentation. Alcoholic fermentation takes place in a 12hL Stockinger barrel. Malolactic fermentation is not desired and is blocked by the cold and SO₂. Aging on the lees and under oak lasts 12 months and then extended in stainless steel tanks for 3 months after the best lots are blended. Natural collage and tartaric stabilization by maintaining the cold. Filtered at bottling. Glass aging for a minimum of 3 to 6 months.

Tasting: To the eye, this wine is clear and shining with golden hues. The nose is characterized by smoky aromas with toasted and roasted notes. Peaty and floral notes are also revealed, with aromas of white fleshy fruit, such as white peach and apricot. The attack on the palate is lively with salty, toasty, and peaty notes. The aromatic found in the nose reveals itself in the middle of the palate, with salty and peaty notes, as well as acidic fruit aromas, lemon and orange zest. Beautiful bitterness and a hint of acidity then contribute to the length in the finish, magnified by toasty and salty notes, expressing this sunny vintage. The minerality of this blend is further sublimated by notes of peat and flint.

Suggestions: Open 1 hour before serving, serve at 14-16°C in a decanter. Ideal to taste with a chicken liver with lemon and coriander or with a white tuna steak with red peppers and garlic mashed potatoes.

