



# Mourvèdre 2020

## Harvest

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**Cultivar:** Mourvèdre

**Clones:** MT1

**Rootstock:** Paulsen

**Age:** 12 years

**Soil:** Partially weathered shale soils with a height percent age coarse fragment and some red-yellow clay-loam soils with some a 40% rock content.

**Yield:** 6,2 ton/ha (39 hl/ha)

**Balling:** 24.7°B

## Vinification

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The grapes were hand-picked in the early morning and force-cooled to 4 °C. Then they were bunch-sorted, destemmed and berry-sorted on vibration tables by 25 highly trained staff. On average 70% of the berries were gently crushed (while the rest was kept whole) before being deposited into a satellite tank and transported to an open fermenter. The must was dejuiced by 8%. It was given a cold soak of 3 days at 9 °C protected by a CO2 blanket. The juice was pumped over once daily during this period. The tanks were then heated to 18 °C and inoculated with L2056 yeast. The fermentation temperature was allowed to peak at 28 °C. The fermenting cap was punched down three times daily and two pump-overs were done per day. The total time on the skins was 18 days. The wine was then pressed into second-fill 300-litre Allier French oak barrels. The press fraction was separated. Malolactic bacteria were inoculated, and malolactic fermentation was completed in the barrels. After malolactic fermentation, the wines were given a low sulphur dose and left on the gross lees for 11 months. The wine was then racked and returned to the barrel. After a total of 20 months in the barrel, the wine was filtered through a coarse sheet filter. Bottling was done with fine sheet filtration.

Layers of dark fruit, spice and savoury richness bring this wine to life. This limited production Mourvèdre - only 1600 bottles - has a fruit intensity supported by well-rounded tannins and integrated oak flavours.

## Analysis

**Alcohol:** 14.28 vol %

**Total acid:** 6.6 g/l

**pH:** 3.21

**Residual sugar:** 2.8 g/l

**Volatile acidity:** 0.52 g/l

**Free sulphur:** 24 mg/l

**Total sulphur:** 98 mg/l

