



Rochegrain

AOP BEAUJOLAIS VILLAGES ROUGE

Terroir: Shallow granitic soils. Rocky. Western exposure.

Grape variety: Gamay noir à jus blanc

Age of the parcels: 60 years old

Average yield: 25hl/ha

Culture: Superficial work of the soil

Pruning and plantation density: Gobelet – 9000 plants per hectare

Manual work: bud removing, leaf stripping, trellising, thinning, finishing pick around the vine.

Phytosanitary protection: prophylaxis by observation of the vine's vigor and by leaf stripping. Respect of the organic specifications. Minimalist copper input.

Harvest: When optimal ripeness, respecting the acid-alcohol balance and the polyphenolic ripeness. Manual picking and transport in little 40 Kg crates.

Wine making: Tanked after 80% of destemming. Use of natural leaven only. Slow fermentation between 22° and 28°, about 20 days of maceration. Stomping when the fermentation is well engaged. Gentle pressing with a vertical hydraulic press. Racking at the end of the alcoholic fermentation. Put in barrels after malolactic fermentation. Ageing in 1 to 5 years old barrels for 1 year. SO2 before bottling. Analyze 42 mg in total. (Maximum authorized amount of SO2 (mg) per liter of red wine: 150 mg by the European community norms)

Packaging: Unfiltered wines. Bottling 1 year after putting it in barrels. Natural washed corks, fire marked.



Terres Vivantes
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