



## **LE VIN DE BLAISE**

Cuvée Violette 2021

Bottled at the beginning of June 2022, and still the fresh little bomb of the origins, thanks to the old cinsault, old carignans and old grenache !

Technical information:

This cuvée is the first, the original (since 2015).

The grapes come from the oldest vines of the house (more than 60 years).

Old goblets complemented with Grenache, Carignan and Cinsault on a rather clayey soil where the grass loves to climb (it's hard to work).

BIO certification by Ecocert,

NATURAL METHOD WINE certification (less than 30mg/l of SO<sub>2</sub>),

and in conversion to DEMETER certification (certification took place in June 2022)

Direct blending of the three grape varieties, 3/4 destemmed in stainless steel tanks at the ideal moment of maturity between the three (which have been used to living together for 65 years). They are then vatted and fermented together, yes you understand. Native yeasts, indigenous, those of the grape! No fining, no filtration, nothing but a little SO<sub>2</sub> at bottling.

Aged 9 months in stainless steel tanks.

Annual production : 1800 bouteilles. SO<sub>2</sub> total 18 mg/l.

And 12,89 % alc.vol

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