

WILD SOUL

WINEMAKING

We seek the purity of the fruit, via a cold carbonic vinification without extraction research, alcoholic fermentation achieved with wild spontaneous yeasts, no addition of SO₂ is carried out during vinification and aging. Manual de-vatting, old-fashioned pressing with vertical press. Bottled unfiltered but very low addition of sulphits.

AGING

This wine is housed in an ovoid tank of 3 000 liters and horizontal vats, to favor a breeding on the fine lees, to capture the maximum of fruit and to avoid any premature oxidation..

CHARACTER

The cuvée “Wild Soul”, is an anytime light red wine, unpretentious, with a great freshness and purity, thanks to this fabulous gamay grapes so aromatic, planted on granitic terroirs.

Store at a temperature below 14°C.



Grape variety

Black Gamay with white juice

Apellation

Beaujolais-Villages

Total surface

2.8 hectares

Altitude

400 m

Exposure

South, South-West

Type of soil

Very rocky granitic soil, little deep with presence of blue stone (diorite)