

**Grape varieties**

100% Grenache of 25 years

**Origin**

France, Roussillon, Latour-de-France

**Soil**

gneiss

**Vinification**

whole vintage, light stepping, maceration for 7 days, alcoholic fermentation with native yeasts in 500 l used barrels

**Ageing**

2 months in their fermentation barrels, plus 6 months in DAI

**Characteristics**

Red, Biodynamic, Still, Fruity and juicy

**Properties**Alcohol: 12,98 %, Ph: 3,41, SO<sub>2</sub>: 21 mg/l, Residual sugar: <1 g/l**Also appears in:**

Price: 20 - 50€

**CLOS DU ROUGE  
GORGE JEUNES  
VIGNES**CLOS DU ROUGE GORGE, Latour-de-  
France

2018

21502

75 CL