

Grape varieties

Grenache (70%) with a blend of Sauvignon Blanc and Pinot Gris (30%) in 35-year-old vines.

Origin

France, Roussillon, Calce

Soil

gray loams and ferric calcareous clayey calcareous loams in several areas of Roussillon and Auvergne

Vinification

manual harvesting, maceration for 12-15 days with whole bunch, spontaneous alcoholic and malolactic fermentation

Ageing

9 months in amphorae and 2 months in old barrels

Characteristics

Red, Natural, Still, Profound and mineral

Properties

Alcohol: 12 %, Ph: 3,35, SO2: < 5, Residual sugar: < 1 g/l



LIONEL GAUBY RAISINS DE PASSAGE

EAU DE SOUCHE, Calce

2024 48701 75 CL

1800 botellas embotelladas por gravedad

NATURAL