



CLOVIS

Côtes Du Rhône 2019

Farming: Certified Organic
Harvest: 50% by hand, 50% Mechanical
Total area: 35 hectares

In the vineyard

Soil: Red clay and pebbles
Vine age: 30 years old
Yields: 30HL/ha
Vineyard size: 15 ha

In the cellar

Yeast: Indigenous
Fermentation Vessel: Concrete tank
Aging: 50% Concrete tank, 50% Stainless steel (8 months)
Filtration: Yes
Fining: Never
Sulfites: 40 mg total
Alcohol: 14%
Production: 4,000 cases

Note: Clovis CDR comes from Remi Pouizin. A biodynamic producer located in Visan (the northernmost part of Southern Rhône). This is a blend of Pouizin estate's grapes and 3 other organic producers. They are all located 10km maximum from the winery. The parcels are comprised between 200 and 350m altitude.



50% Grenache, 25% Syrah, 15% Cinsault, 10% Carignan

- 100% de-stemmed grapes
- 3 weeks of maceration in concrete tank
- Racking and pressing when fermentation is complete
- 8 months of aging in concrete tank with several racking to get a very clean wine
- Bottling with 2g/HL of sulfites added

Region: Southern Rhône
AOP – Côtes du Rhône