

SEBASTIEN DAVID

“LISOUNETTE” ROSÉ



ON THE FARM

FARMING: Certified Biodynamic

HARVEST: By hand

TOTAL AREA: 15 hectares

IN THE VINEYARD

SOIL: gravel and scree

VINE AGE: 30 years old

YIELDS: 45HL/ha

VINEYARD SIZE: 1.5 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Amphora (7 days) then steel tank (1.5 months)

AGING: Concrete tank (4 months)

FILTRATION: Light

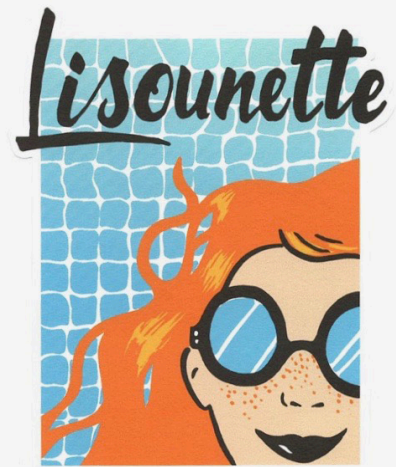
FINING: Never

SULFITES: 28 ppm

ALCOHOL: 13%

PRODUCTION: 750 cases

VEGAN: Yes



70% CINSULT & 30% CABERNET FRANC

- Harvested by hand in small cases
- Cinsault ferments in amphora for 7 days
- Cinsault is blended in stainless steel tank with Cabernet Franc must
- Fermentation for additional 1.5 months
- Racking
- Aged in concrete tanks for 4 months
- Bottled with no filtration and minimal effective SO₂ added

NOTE: “Lisounette” is Sebastien David best friend. The Cinsault comes from a farmer located in the village of Tulette (1 hour driving north of Avignon). Sebastien presses the grapes there and transports that tank back to his winery. The Cabernet Franc comes from his estate.

REGION: Loire
AOP – Vin de France