



## VIGNIFICATION OF RED WINES

Red wines are made from grapes with black skin and white juice. Maceration transmits the compounds of the skin (colours, tannins, aromas, etc.) to the juice.

**The harvest date** is determined mainly by tasting the skins and seeds. Long macerations, make the taste of the wine. After sorting and crushing the berries, all the juice, skins and seeds are placed in a fermentation tank.

**Fermentation** lasts about 8 days at a temperature ranging from 15 ° to 25 °. Pump over and punching down techniques are used on the fermenting grape marc to manage extraction.

**Total maceration** lasts 15 to 25 days depending on the vintage. It takes place in three phases: first cold before fermentation, then during alcoholic fermentation and finally post fermentation. For each vat, Patrick tastes morning and evening in order to determine the protocol to be implemented (physical operations and temperature control) which will allow the **best extraction** according to the type of wine expected. When the desired balance is achieved, **the wine is separated from the marc**, this wine is referred to as free-run wine. The skins left in the vat (the marc) is then pressed, to extract the remaining juice, called press wine. Later on (sometime in January), the press wine, (which is more tannic and more colourful) will be blended with free-run wine in varying proportions. This of course, depending on the type of wine we wish to obtain.



A second fermentation, called **malolactic fermentation**, takes place after alcoholic fermentation. It contributes to the development of a wine by reducing its acidity, under the action of bacteria naturally present on the skin of the grapes. It converts malic acid into lactic acid. Once this second fermentation is completed the vinification is complete. The wine is racked and sulphites added to ensure its conservation.

**The aging** of red wine takes place in vats and / or oak barrels and lasts 12 to 20 months. During this period, the wines will clarify by natural sedimentation, the tannins will evolve through the gentle controlled supply of oxygen during racking or through the naturally porous wood of the barrel.

### Bottling of wines aged in stainless steel vats

- Cabernet Franc: July (10 months after harvest)
- Tradition: March (18 months after harvest)
- Excess: September (12 months after harvest)

### Bottling of wines aged in barrels: April, May (20 months after harvest)

- Large selection
- The pebbles:

