



NATURAL ROSE VINIFICATION SHEET

Natur



Close to its big brother, the “classic” Rosé. The difference is the mastery of a specific vinification process in order to guarantee the production of a stable wine - **without adding any inputs or adjuvants** during its vinification and more particularly **without adding sulphites at end of fermentation**.

The essential operations for this success are:

- Immediate pressing
- A rapid start to fermentation thanks to the addition of a starter (natural seeding of yeasts)
- Cooling as soon as alcoholic fermentation is finished to avoid potentially harmful microbial growth,
- An early bottling and sterile filtration of the wine. This ensures total stability of the wine in the bottle.

The harvest: As with its big brother, we look for **the optimal maturity of the fruit** to determine the precise date of the harvest.

Vinification: As soon as the grapes are pressed, the juice is cooled to 10 °, is left to settle for 48 hours. The deposit called “Bourbe” (lees) is removed and the clear juices are sent to fermentation tanks. The alcoholic fermentation lasts three weeks. Carried out at low temperature, the natural yeasts will reveal all the aromatic potential from the variety.

Aging takes place in stainless steel vats for 1 month. The fine lees from fermentation are kept and used as they help protect against oxidation.

Sterile bottling takes place in early December.

