



Vineyards

Soil: Clay and lime on a Limestone rock

Age: 23 years

Agriculture practices: Certified organic farming, chemical free, winter cover crop, green harvest and manual harvests

Le Petit Baal red 2018:

Grapes: 80% Syrah and 20%Merlot

Yield: 35 hl/Ha

Vinifications: Harvests in small cases, vibrating sorting table, work by gravity

Fermentation: Natural fermentation with wild yeasts, whole grapes fermentation, extraction with pigeages and few pumps over. No additives and low sulfites.

Maceration: 15 days in 60hl stainless steel tanks

Ageing: Ageing in three years old French oak barrels during 10 month.

The wine is bottled with no fining and no filtration.

Natural sediment can appear in the bottle.