



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

Domaine de Baal red 2014:

Grapes: 40% Cabernet Franc, 40% Cabernet sauvignon, and 20% Syrah

Yield: 26hl/Ha

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

Fermentation: With wild yeasts, whole grapes fermentation except for the cabernet sauvignon, extraction with pigeages and few pumps over. No additives and low sulfites.

Maceration: 25 days in 50hl French oak tanks

Ageing: Ageing on lies in French oak barrels, 20% new, 60% one year old and 20% two years old during 18 month.

The wine is bottled with no fining and no filtration. It stays in bottle almost 2 years before going on the market.

Natural sediment can appear in the bottle.

