



By Jean-Michel Arnaud

Artisan-Winemaker

CUVEE LA GINE

Blanc

2016

Refreshing and Original

Robe: clear and glossy.

Bouquet: aromatic with notes of tropical fruits and almond flowers.

Aromas: hints of pear, tropical fruits. It's a refreshing and balanced wine

Wine varietals: Terret gris 30%, Grenache gris 70%

Production: 30Hl/Ha

Average age of vineyards: Terret gris: 61 years and Grenache gris: 71 years

Terroir: limy clay soil with 50% rocks, exposed east/west
(the Terraces of La Livinière)

These old terret gris and grenache gris grapevines are the first among carignan vineyards.

On harvest day one must hike up quite a while to fetch those prized grapes.

Harvest: manual

Vinification and aging: harvest is done manually to avoid oxidizing the juices, and in small quantities to keep the grapes intact.

Only the first and second juices are selected with a tasting follow up in order to maintain an organoleptic quality throughout. A strict "débouillage" (a process in which the must of the wine is allowed to settle before raking off the wine, this process reduces the need for filtration or fining), is done to obtain the clearest juices possible to help create clean aromas. Fermentation temperature doesn't go beyond 17°C.

Bottled in February 2017.

