

LA RUPTURE

Climate and Soil :

Soils : Clay with limestone, gravel.
Exposition : North Northwest.
Gently sloping vineyards.

Viticulture :

Varieties : Sauvignon Blanc (100%).
Plantation density : 5000 vines/hectare.
Short spur pruning.
Average yield : 25 hl/ha.
Natural grassing in every second row alternated every year.
Banking and debanking on the row to control weed growth.
Biodynamic viticulture with treatments in phytotherapy.

Winemaking :

Whole bunch pressing to liberate the most delicate juice at low pressure.
Settled by gravity before racking after 48 hours.
Spontaneous fermentation in one year old barrels from Allier and Vosges.
Fermented warm at 27°C.
Lees stirring for 2 months after alcoholic fermentation.
Malolactic fermentation optional.

Aging :

In barrel on fermentation lees without sulfur.
Blended and bottled in spring.

Tasting Notes :

Colour : Straw, green hues, brilliant.
Nose : Very mineral, brimstone, lightly toasted, marmalade.
Mouth : Clean, crisp front palate, amazing zing and freshness. Very unusual.

Food and wine matching :

Lobster (as the label suggests), jean dory or turbot in butter sauce, yabbies or crawfish, smoked fish, warm oysters or asparagus.