

infusion 2023

IGP d'Urfé Blanc sec – Chenin



Terroir	Plot of land called Champtoisé, planted on granite hillside. 1.9 ha of vines planted in 2018. Altitude : 400 meters.
Grape variety	Chenin
Cultivation method	Organic and biodynamic viticulture High planting density : 8 500 vines/ha. Vines trained to support foliage over 1.70 meters tall. Guyot Poussard pruning. Annual application of composted and dynamized manure produced on the estate Annual sowing of cover crops. During the growing season, soil work is performed only under the vine row Manual green work: shoot thinning, disbudding, trellising, and removal of lateral leaves.
Wine making process	Hand harvested in boxes of 12 kg, sorted at the winery on two vibrating tables. Vinification without added sulfur in 700-liter amphora. 100% destemmed. About 7 months of infusion maceration with indigenous yeasts. Draining of the free-run juice from the amphora without pressing, followed by 4 months of aging in the amphora. Sulfur protection applied, gentle filtration on cellulose plates, and bottled by the Domaine's team. Alcohol content 12 % / ABV.
Bottling	Lightweight glass bottle (395 g) Sealed with natural cork Topped with a short wax seal Available in 75 cl / 150 cl / 300 cl
Certification	Organic wine certified by FR-Bio-01-Ecocert Agriculture France Biodynamic wine labeled by Biodyvin and controlled by Ecocert France
Service	To be served between 10 and 14 °C. Can be cellared for 2 to 5 years.