



## Damelière

**Grape Variety:** Trousseau à la Dame. A variety where the bunches of grapes are very sparse.

**Vinification Method:** We are looking for wines that are fruity with a delicate structure. Grapes are picked by hand and then sorted using a sorting table. The grapes are entirely destalked and lightly crushed. They then undergo a pre-fermentation cold maceration followed by the alcoholic fermentation which starts naturally with the yeasts present on the grapes. This takes around 15 days. The malolactic fermentation is realised again using the natural bacteria present. The wine is then matured in oak barrels for 24 months to bring it a subtle elegance. Finally, the wine is clarified through a cellulose filter plate then bottled.

**Geology:** Red gravelly clay with a south western exposition.

The whole of the vineyard is cultivated using methods that respect the environment. The use of phytosanitary products is monitored parcel by parcel. Thirty-three percent of the ground between the vines is left covered with grass whilst the remaining 67% is worked by digging and raking. The yields are rationalized by pruning and by bunch thinning.

**Area planted:** 0.5 hectare

**Average volume produced:** 25 hectolitres per hectare

**Tasting notes:** Red fruits, redcurrants, strawberries.

**Goes well with :** red meat, duck breast.