



Since 1925

# LIBRE COMME L'AIR



*Our cuvée without added sulfites*

Colour	Appellation	Vintage	Format(s)
Rouge	AOP Côtes du Rhône	2021	75 cl
Grape variety(ies)	Production	Environment	Production
70 % Mourvèdre 30 % Grenache Noir	2500 bouteilles	EU Organic Farming	Producer's wine



## TERROIR

The 65 hectares of contiguous vineyards are on Pliocene soils, consisting of alluvial deposits with sands, gravel, and clays with excellent drainage.

## VITICULTURE

Anne, the winemaker, manages her vineyard organically and maintains vegetative cover every third row. The vines are between 15 and 20 years old. The harvest is mechanized.

## VINIFICATION

- Harvest: 20/09 (Grenache) and 15/10 (Mourvèdre)
- Bottling: March

Vinification without sulfites presents particular challenges requiring meticulous attention and care. Mourvèdre dominates as it is less susceptible to oxidation. Anne ensures all equipment is disinfected. The berries are cooled with dry ice to stop any early bacterial activity and then transferred to stainless steel tanks where the temperature is controlled between 22°C and 23°C. Punch-downs are performed every morning to optimize the extraction of aromas, color, and tannins.

## ANALYSIS

- Alcohol: 12.5%
- Residual sugar: <2 g/L
- pH: 3.51
- Total SO<sub>2</sub>: <20 mg/L

<b>SO<sub>2</sub></b>	Max limit organic red:	Max limit red wine:
This wine: <20mg/L	100 mg/L	150 mg/L

If you drink alcohol, drink sensibly