

AOC
VIN DOUX
NATUREL

DOMAINE GRAND NICOLET
VIN DOUX NATUREL
RASTEAU AMBRÉ
Appellation Rasteau Contrôlée

AMBRÉ



Color : Ambré

Soil :

Slopes on South-East exposure made from red and yellow clays with veins of blue marl, limestones soil.

Grape :

- 100% Grenache

Age of vineyards :

Grenache 80 years old.

Yield : 25 hectolitres per hectare

Viticulture :

We are in sustainable agriculture by favoring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

Vinification :

Harvest by hand in cases of 15 kg. Whole grapes. Pressing. Fermentation at a low temperature during around 25 days. As soon as we reach the balance between alcohol and acidity, at around 90g of sugar/liter, we add wine alcohol at 96 degrees to stop the fermentation that is what we call 'mutage' (fortified wines). Ageing in concrete vat and oak barrel (20 %) during 3 years, that's why it's the « ambré » appellation.

Temps de garde : all your life !