

LEONIS -AMPHORA-VIN DE FRANCE

HARVEST:

We pick our grapes by hand.

GRAPE VARIETY:

100% GAMAY

TERROIR:

We have chosen this to be a Vin de France appellation so that every year we can select the grapes from plot is best suited to vinifying in an amphora.

VINIFICATION:

We de-stem by hand and before putting the grapes in a 500-Litre Amphora. Maceration is from a month to 6 weeks.

MATURING:

We use a mini-wooden press and put the juice back into the amphora. The wine ferments and matures for about 5 months before bottling. This is the purest and simplest form of winemaking.

BOTTLING:

We bottle with the lunar calendar.

HOW THIS CUVÉE GOT ITS NAME:

PERSONALITY:

Very complex aromas and flavors of rose, fresh hedgerow fruit, blood orange, peony, accacia, smoke, damp earth, cherry and vine peach. The fresh mouthfeel is of mellow tannins with fruitiness.