



Wine	Vineyard	Lieux Dits	Soil	Farming	Vinification	Elevage	Bottling	Free Sulphur
Vouvray	<i>Les Enfers Tranquilles</i>	<i>“Les Enfers” “Noyer Moreau” and “Grosse Pierre”.</i>	Silex, clay	Biodynamic	Natural winemaking: Manual harvest in 15 kg crates; extensive triage; pneumatic pressing followed by 24 hour settling, after which 1.5gm/hL SO <sub>2</sub> liquid added; fermented in old wood barrels (400 and 228L); temperature controlled at 9°-15° C. and through May; tangential filtration, degassing with nitrogen	At end of May, 2.5gr/hL SO <sub>2</sub> gas added, and racked into wooden cask for 4 weeks then bottled	Lenticular filtration and filter cartridge of .65µ before bottling; and adding 1 gm/hL SO <sub>2</sub> gas	<12mg/L

