

VERITAS

Clos de l'Amandaie

— STÉPHANIE & PHILIPPE PEYTAUVY —

<i>Appellation</i>	<i>Terroir</i>	<i>Cepage</i>	<i>Viticulture</i>	<i>Vinification</i>	<i>Élevage</i>	<i>Chemistry</i>
L'Amandaie Rouge <i>Grès de Montpellier</i>	Vines 40 years old on average on a Rocky and steep alluvial terraces; admixture of sand and marl with limestone pebbles	Grenache 33% , Syrah 33%, Carignan 25%, Cinsault 9%	Organic practices, waiting for Organic certification; 35hL/ha yield	Complete destemming; each variety separately, vinified; remontage, délestage, pigeage	10-12 months; Syrah in old wood; others in tank; no filtering	
L'Amandaie Blanc <i>Languedoc</i>	Vines aged 30 years old, on a Rocky and steep alluvial terraces; admixture of sand and marl with limestone pebbles	Grenache Blanc 80%, Rousanne 20%	Organic practices, waiting for Organic certification; 35hL/ha yield	Cold settling; thermoregated fermentation; batonnage	10 months in tank	
Huis Clos Rouge <i>Grès de Montpellier</i>	Vines aged 30 years old, on a Rocky and steep alluvial terraces; admixture of sand and marl with limestone pebbles	Grenache 50%, Syrah 50%	Organic practices, waiting for Organic certification; 30hL/ha yield	Complete destemming; each variety separately, vinified; remontage, délestage, pigeage	12 months in seasoned oak barrels	