



Wine	Classification	Cepage	Terroir	Viticulture	Vinification	Élevage	Bottling Chemistry
Le Serpent à Plumes (2016)	Vin de France	50% Côt (Malbec) 50% Merlot Co-planted in same vineyard, but in different rows; fermented separately	Boisgrand (lieu-dit) 0.7ha of vines aged 25 years old ; Topsoil of clay-limestone over a base of Kimmeridgian limestone; 340m altitude	Organic; Biodynamic; Guyot-Poussard training; application od compost and biodynamic treatments	Manual harvest; separate fermentation of Côt and Merlot over indigenous yeast; assembled after pressing; 3 week cuvaizon	11 months on lees without sulphur; , 80% in tank; 20% in 3-year barriques;	Bottled, unfiltered and unfiltered; 10-15mg/L of total SO2; less than 5mg/L of free SO2
Bois Grand (2016)	Vin de France	60% Côt (Malbec) 40% Merlot Co-planted in same vineyard, but in different rows; fermented separately	Boisgrand (lieu-dit) 0.7ha of vines aged 25 years old ; Topsoil of clay-limestone over a base of Kimmeridgian limestone; 340m altitude	Organic; Biodynamic; Guyot-Poussard training; application od compost and biodynamic treatments	Manual harvest; separate fermentation of Côt and Merlot over indigenous yeasts; 3 week cuvaizon	11 months without sulphur in single 3-yr barrique;	Bottled, unfiltered and unfiltered; 10-15mg/L of total SO2; less than 5mg/L of free SO2
Le Serpent à Plumes (2017)	Vin de France	80% Côt (Malbec) 20% Merlot	several parcels aged between 15 and to 45 years old, aggregating 2.5 ha., at 340m elevation ; Topsoil of clay-limestone over a base of marl and kimmerdgian limestone	Organic; Biodynamic; Guyot-Poussard training; application od compost and biodynamic treatments	Manual harvest in 20kg. baskets; Malbec de-stemmed, Merlot whole cluster; fermentation in concrete vat over indigenous yeasts	Aging over fine lees, without sulfites, in concrete vat.	Bottled, unfiltered and unfiltered; 10-15mg/L of total SO2; less than 5mg/L of free SO2
Bois Grand (2017)	Cahors	70% Côt (Malbec) 30% Merlot	Boisgrand (lieu-dit) 0.7ha of vines aged 25 years old ; Topsoil of clay-limestone over a base of Kimmeridgian limestone; 340m altitude	Organic and biodynamic; Co-planted Malbec and Merlot; Guyot-Poussard training; application od compost and biodynamic treatments	Manual harvest in 20kg. baskets; Malbec and Merlot harvested together and fermented together in concrete vat over indigenous yeasts	Aged on lees without sulphur; , 80% in tank; 20% in 3-4 year barriques;	Bottled, unfiltered and unfiltered, with 1 gm/hL of SO2 (only if needed)
Nyctalope (2017)	Vin de France Pétillant naturel	100% Côt (Malbec)	one parcel, .2 ha. Of vines aged 30 years old, east facing from 330m ; Topsoil of clay-limestone over a base of marl	Organic; Biodynamic; Guyot-Poussard training; application od compost and biodynamic treatments	Manual harvest; fermentation over indigenous yeasts; méthode ancestrale	Aged 6 months sur lattes	Bottled at 4 bar without fining or filtration. No sulphites added.
Trespotz	Cahors	90% Côt (Malbec) 10% Merlot	3 parcels aggregating 1.5 ha, aged between 28-43 years old at 340m elevation: (1) iron-rich clay; (2) clay-limestone of kimmeridgean origin; (3) admixture of caly and limestone marl.	Organic; Biodynamic; Guyot-Poussard training; application od compost and biodynamic treatments	Manual harvest in 20kg. baskets; fermentation in concret vat over indigenous yeasts; totally-destemmed; 15-30 day cuvaizon	Aged on lees without sulphur; , in used oak barrels.	Bottled, unfiltered and unfiltered, with 1 gm/hL of SO2
Butte Rouge	Cahors	100% Malbec	Single parcel, 45-year-old vines ; Selection from among a 1-hectare parcel. Terroir:Red, iron rich clay several meters deep on Kimmeridgian bedrock. On an east facing hill, 330m altitude. Drastic temperature variation from day to night.	Guyot Poussard pruning and careful de-budding ; Biodynamic preparations: copper and Sulphur treatments are reinforced by plant tisanes and plant composts ; Vineyard work is manual, respecting the natural rhythms of environment	Grapes are hand-harvested in cases of 20 kg and 100% de-stemmed. Transfer by gravity to tank with a conveyor belt. Indigenous yeast fermentation. Gentle maceration, lasting 30 days in concrete tank.	Aged 2 years on its lees with no added Sulphur in one single large tank. No fining or filtration. Sulphur may be adjusted at bottling (1 g/hl), but not necessarily.	
L'Espace Bleu Entre Les Nuages	Cahors	100% Malbec	Single parcel, 35-year-old vines. Surface Area:0,75 hectare (1,85 acres) Terroir:Reddish clay & limestone mix on top of Kimmeridgian limestone. East facing at the villages highest point, surrounded by woods. High temperature variation between day and night.	Guyot Poussard pruning and careful de-budding ; Biodynamic preparations: copper and Sulphur treatments are reinforced by plant tisanes and plant composts ; Vineyard work is manual, respecting the natural rhythms of environment	Grapes are hand-harvested in cases of 20 kg and 100% de-stemmed. Transfer by gravity to tank with a conveyor belt. Indigenous yeast fermentation. Gentle maceration, lasting 30 days in concrete tank.	Aged 2 years on its lees with no added Sulphur, split between 3-year-old barrels and tank until final assembly in wooden tank. No fining or filtration.Sulphur may be adjusted at bottling (1 g/hl), but not necessarily.	

Serpent à plumes restera en vin de France car il peut arriver certaines années qu'il y ait plus de Merlot dans l'assemblage que ce qui est autorisé par l'AOC. Et cela nous laisse une certaine liberté pour cette cuvée, qui est plus amusante, à faire et à boire!