

# CHIROUBLES BEL AIR 2022

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GRAPE: 100% gamay

WINE: Still red

ALCOHOL: 13,5%

SURFACE AREA OF THE CUVÉE: 0,69 ha

PLANTING VINE DENSITY: 9000 plants/ha

YIELD: 30 hl/ha

SOIL: Blue granite

WORK IN THE VINEYARD: *Traditional pruning of the vine stock in gobelet. No staking of the grapevine. Pruning, disbudding, ploughing are made by hand. Grapes are also handpicked with great care. In little buckets of 18-20 kgs each.*

WINEMAKING: *Sorting out by hand on a vibrating table before vatting. No crushing of the bunches. Traditional semi-carbonic maceration in vat. 30% of the bunches remain entire and 70% are removed from the stalk.*

MATURING: *100% matured in casks that are between 2 and 5 years old for 8 months and rested in stainless steel for 2 months.*

LOW SULPHITES: <40 mg/l

CLOSURE: Diam cork

BIO: In progress

