



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

The plot is located in the Plaine de Saone, quite deep, brown, silty and clay but no limestone. The plant useful water reserve is high and no hydric stress occurs. Between 0 and 30 cm, the hairy racinaire is quite important and a lot of organic material remains. Between 30 cm and 100cm, presence of silica in the limestone et little iron that help the plant when too much water.

The **Vines** are around fifty years old and are tended using integrated, eco-friendly techniques; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes. Natural grassing of the soil.

The **grapes** were hand-picked into shallow cases on 22<sup>nd</sup> September; at the end of harvesting, they were sorted on a sorting table before being fully de-stemmed. The whole berries were then transferred to the vat in small stainless steel trollies so as not to over-manipulate the raw material. Once the berries were vatted, they underwent an 8-day cold pre-fermentation maceration at 10°C, with two pumpings of the juice over the cap per day, to extract colour and primary aromas. After 8 days, we warmed the vat to 18 to 20°C to kick start natural alcoholic fermentation. During this stage, we carried out two pumpings over per day at the beginning and middle of alcoholic fermentation, reducing to one a day at the end. Vatting lasted 20 days. Once fermentation had finished, we drew off the run off juice and de-vatted the fermented berries to a pneumatic press. At the end, the press juice and the run off juice were recombined. The finished wine was stored in a stainless steel vat for 15 days for it to clarify, giving us a limpid new wine. During the 14-month maturing **30% went into new barrels and 70% into barrels that had already held 1 to 2 wines**, racking, to stainless steel vats where the wine rested for 2 months, was protected from air. Last was a light filtration before bottling at the beginning of February 2016.

**Color** : Red garnet, purple with shiny reflection.

**Nose** : Expressive with a mix of blackfruit like blackcurrant and wild notes of undergrowth.

**Mouth** is opulent and round with a complex and very long after taste