

L'Amphore 2022

Vin de France rouge



Grape variety: Abouriou

Age of vineyards: 17 and 40 years old

Terroir & Origin: volcanic rock of gabbro type, village of Gorges

Harvests: hand-harvested on September 10th, 2022

Vinification & Aging: maceration of 8 days, with several rackings, indigenous yeasts, aging in a sandstone amphora, bottled on May 3rd, 2023

Analysis: 12% vol., 1.2 gr/L of residual sugars, < 15 mg/L of total SO₂

Production: 1270 bottles, certified in organic and biodynamic agriculture

Tasting: ruby red color, notes de fruits noirs, vin structuré, les tanins sont bien fondus avec une finale soyeuse

Service: around 12°C

Aging Potential: 5-6 years