

DOMAINE LES BRUYERES

David Reynaud

Biodynamic Viticulture

IGP SYRAH 2018

VINTAGE:

In 2018, we had a rainy spring until June 15th which resulted in poor flowering. Then the weather was dry and warm without heatwave, despite everything, the vine defended well in the face of drought. The flowering took place around ^{June 1.} And the harvest started on August 31 for the whites and the 10th of September for the reds.

SOIL TYPE:

Terraces of clay-limestone on the commune of Châteauneuf on Isère.
Draining soil with detritus pebbles.

GRAPE VARIETAL:

100% Syrah - selection of old vines.

RETURN:

45 Hs hectolitre / Hectare

CULTURAL METHODS:

The cultivation of vines is conducted entirely in organic agriculture certified by Ecocert and biodynamic by Biodyvin.

The pruning, of green harvest, all canopy management, is done by hand.

VINIFICATION:

Harvest and manual sorting

100% destemmed

Gravity flow winery

Traditional vinification in concrete vats

20-25-day grinding with scaffolding, pressing with a low-pressure vertical press

Ageing in concrete vats

PACKAGING:

Racking, filtration and bottling on 11/04/2019 by us.

QUANTITY:

About 12,000 bottles and 555 magnums.