



La Nouvelle Donne

Gracelands 2012

An UFO of a wine! Very low yielding old vines of Mourvedre giving powerful and concentrated grapes in a wine of incredible freshness.

Appellation:	Cotes du Roussillon villages
Soils:	Clay-limestone in Mas de la Done.
Varieties:	Mourvèdre (100%)
Yield:	10hl/ha
Production:	650 bottles
Viticulture:	Organic farming. All viticultural work done by hand. Hand harvest.
Vinification&ageing:	Traditional fermentation in open demi-muids (500l) for 30-40 days with daily manual punching down for 15 days. Indigenous yeast. Ageing in old demi-muids for 18 months without lees stirring. No fining or filtering.
Alcohol (%vol):	15
Total acidity (gH₂SO₄/l):	4,85
PH:	3,36
Total SO₂ (mg/l):	<10
Tasting:	Intense, complex and delicate dark fruit bouquet with notes of mint and sandalwood. A beautifully rich and pure fruit on the palate balanced by an extraordinary freshness.
Ideal with:	Lamb, pork shoulder or hard cheese.