

TOTEM

LA MOULINE



TOTEM

VIN DE FRANCE

VINTAGE 2022



Dark red with
purplish highlights



Ripe blackcurrant
Cocoa



Freshness and
elegant body

VINEYARD WORK



- Grapes grown using organic farming methods.
- Natural fertilization with compost and green fertilizer.
- Manual debudding.
- Mechanical soil preparation to preserve the biological activity and diversity.
- Grape harvest from september the 23rd.

GRAPE VARIETIES AND SOILS



100% Cabernet Sauvignon.
Pyrenean Graves.
Planting years: 1982, 1993, 2008.
Average yield: 27 hL/ha.

WINEMAKING AND AGEING



- Plot-by-plot harvesting to preserve the unique character of each terroir.
- Winemaking with no added sulphite during fermentation.
- Delicate infusion.

- 3-week fermentation and maceration.
- Aged in 500-liter Eggonum® tanks and 300-liter barrels (French oak).
- Alcohol content: 12,5% vol.

FOOD AND WINE PAIRINGS

Its density and firm tannins call for equally robust dishes: smoked duck breast, wood-fired grilled eggplant or matured sheep's milk tomme are the perfect match for its intensity. The blackcurrant notes add a touch of freshness, resulting in a powerful and immediately expressive wine.