

TOTEM

LA MOULINE



TOTEM

VIN DE FRANCE

VINTAGE 2023



Deep purple



Blackberry, Blond tobacco



Freshness & 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 19th.

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: 13.5% vol.

FOOD AND WINE PAIRINGS

Its intensity and dense tannins call for bold pairings: oven-roasted root vegetables, marinated portobello mushrooms or aged Parmesan hold their own against its structure. A wine with an immediate presence, crafted to leave a lasting impression from the very first glass.