

RICARDELLE DE LAUTREC JULILLE



Domaine Ricardelle de Lautrec is seen as a pioneer in organic viticulture in the Languedoc region. For over 20 years now, Lionel Boutié and his wife Cathy have been building this family business in organic culture. Situated in Coursan, the vineyards are steeped in history, dating back to the days of the Romans more than 2,000 years ago. The estate now encompasses close to 200 ha organically farmed vineyards. A large portion of these vineyards and the winery originally belonged to the family of Toulouse-Lautrec. Lionel is a member of the fourth generation of this family of vigneron.

VITICULTURE

Lionel Boutié chose to convert his vineyards into organic viticulture over 20 years ago. Labelled a mad man at the time, he is now recognized as a pioneer. For Lionel and his wife Cathy, to obtain a good wine it is not good enough to take care of the vineyard. You need to create a relationship between the soil, the plant and the animal world. To them, working in organic agriculture is first and foremost a way of living.



VINIFICATION

Fermentation takes place in stainless steel with the natural yeasts. Lionel leaves the wines on fine lees for added complexity. Depending on the style of the wine, aging takes place in either stainless steel, or new and used oak barrels. They undergo a gentle and light filtration prior to bottling.



SKU: 842869

Region Languedoc

Classification IGP Oc

Vintage 2019

Grapes 60% Merlot, 40% Pinot Noir

Soil Composition Rolled pebble on a sub-soil of clay-limestone

Vineyard Training Guyot

Density/Yield 70 hl/ha

Fermentation Spontaneous fermentation on lees in stainless steel. Extended maceration for extra colour extraction.

Alcohol 13.5%

Residual Sugar 1.8 g/l

PH 3.45 g/l

TA 3.36 g/l

Free SO2 18 mg/l

Total SO2 58 mg/l

TASTING NOTES

An enticing red colour with flecks of dark cherries. Aromas of red fruit are followed by notes of figs and a touch of vanilla. Elegant and refined tannins provide balance and a great structure. The finish is supple and long.

PAIRING SUGGESTION

Due to its natural freshness, this wine is a perfect summertime red wine. Great with a backyard barbecue, cedar plank salmon, mushroom dishes and pizza.