

A full-bodied, singular wine with enticing aromas of spice, black pepper, and ripe black cherries. A wonderful expression of Caladoc, a grape variety unknown to many. Great discovery!

RICARDELLE DE LAUTREC ROBERT NATURE



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: 842871

Region	Languedoc
Classification	IGP Oc
Vintage	2018
Grapes	100% Caladoc <i>(cross between Grenache and Malbec)</i>
Soil Composition	Rolled pebble on a sub-soil of clay-limestone
Vineyard Training	Guyot
Density/Yield	50 hl/ha
Fermentation	Spontaneous fermentation on lees in stainless steel followed by 12 months in used oak barrels. Light filtration prior to bottling.
Alcohol	13.5%
Residual Sugar	1.0 g/l
PH	3.62 g/l
TA	3.66 g/l
Free SO2	1 mg/l
Total SO2	4 mg/l

TASTING NOTES

Extra care taken in the vineyards, selecting only 100% healthy grapes, eliminates the use of sulphites during the entire production process. This wine is made with 100% Caladoc, a grape that is unique to the south of France. A cross between Grenache and Malbec, it shows a deep colour with shades of purple. Aromas of spice, black pepper, ripe black cherries and blackcurrant are balanced by a fresh acidity and ripe tannins. A powerful yet elegant wine.

PAIRING SUGGESTION

The powerful and complex nature of this wine makes it an ideal companion to lamb, venison, prime rib and pork roast with a cherry or plum sauce.