

RICARDELLE DE LAUTREC SCÈNE 5 VIN ORANGE



Domaine Ricardelle de Lautrec is seen as a pioneer in organic viticulture in the Languedoc region. Working in organic and biodynamic agriculture is above all a way of being. It is respect for the earth, the animals, and the people. It means being aware that we are part of a whole. It means constantly striving for balance and harmony in everything.



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. The Scène range was inspired by the family ties to Henri de Toulouse-Lautrec, himself a famous Impressionist painter. The labels for the Scène wines are designed with the French painter Fauve, capturing the elegance of her characters and the conviviality reminiscent of the roaring twenties. Each wine is given a different title and as such depicts a unique scene of life.

VITICULTURE

Lionel Boutié chose to convert his vineyards into organic viticulture over 20 years ago. Labeled 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 plants, 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: 100364

Region	Languedoc
Classification	IGP Oc
Vintage	2023
Grapes	100% Chardonnay
Soil Composition	Rolled pebble on a sub-soil of clay-limestone
Vineyard Training	Guyot
Density/Yield	60 hl/ ha
Fermentation	Spontaneous fermentation on lees in stainless steel. Extended maceration for extra colour extraction.
Alcohol	12.5 %
Residual Sugar	1.0 g/l
PH	3.25
TA	3.96 g/l
Free SO2	26 mg/l
Total SO2:	79 mg/l

TASTING NOTES

Crafted from 100% Chardonnay grapes, this is a white maceration wine, combining the tannins of a red wine with the freshness of a white. It offers great aromatic complexity with fruity and spicy notes. The wine shows great harmony, marrying fine bitter notes from the maceration with fine acidity and a controlled oxidative character that adds to the overall complexity.

PAIRING SUGGESTION

Serve slightly chilled and enjoy with an aubergine caviar, ratatouille, roasted chicken, or strong cheeses.