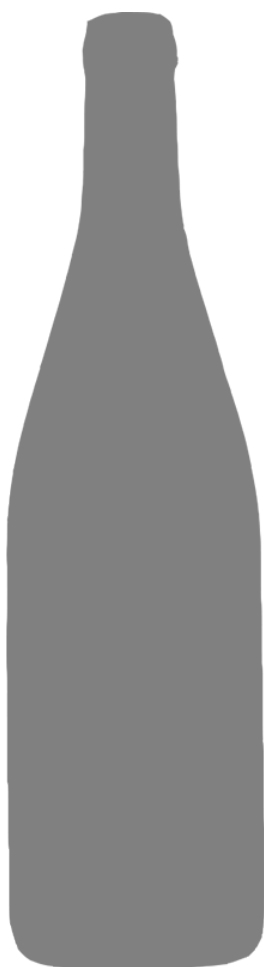


DOMAINE LA CALMETTE

NYCTALOPE

Cahors , France



Availability	Private import
Human	Nicolas Fernandez et Maya sallée
Millésime	2017
Appellation	Languedoc Vin de France
Sols	Clay Limestones on marl
Altitude Des Vignes	330 meters above sea level
Orientation	East
Cépages	100 % Malbec
Viticulture	Biodynamic non-certified in conversion to Organic
Palissage	Guyot
Pi/Hect	5 000 ft/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	One part is pressed directly in the vertical ratchet press, the other is macerated a few days and then passed still sweet. ancestral method. Disgorged in the spring.
Levures	Indigenous
Élevage	On slats for 6 months
Sulfites	0 mg/l
Sucre Résiduel	3 g/l
Acidité Totale	3.76 g/l
Color	Ruby
Degustation	A joyful and atypical wine, with freshness, a bright fruit (currant, blackberry), a fresh and clean mouth. The fine bubble reveals a slight tannin on the finish.
Temperature Of Service	10°C