



PER SE LA CRAIE 2016

GUALTALLARY



Malbec co-fermented with Cabernet Franc

2016 was a cold and wet vintage. The resulting wines are taut and austere, showing wildflowers, damp earth, spices and chalk dust. La Craie represents the limestone character of this site. It is always tighter than lubileus and needs time to open up in the glass. The wine has a serious personality, initially cool but soon revealing wildflowers, chalk dust and spice. It has a tension and a linear acidity, which is more pronounced than that of lubileus.

We always distinguish the wine by its depth and intensity. The vineyard parcels are located 1450 metres above sea level, in Gualtallary, on sites with high levels of limestone in the soils. Yields are naturally low.

Malbec and Cabernet Franc were hand-harvested during the last week of March. They were both destemmed and co-fermented in open-top old French barrels with indigenous yeasts. The maceration lasted 35 days, with gentle daily piggeages. Aged for 16 months in the same oak barrels. Bottled without fining or filtering.

Total production vintage 2016:

450 bottles of 750 cc,.