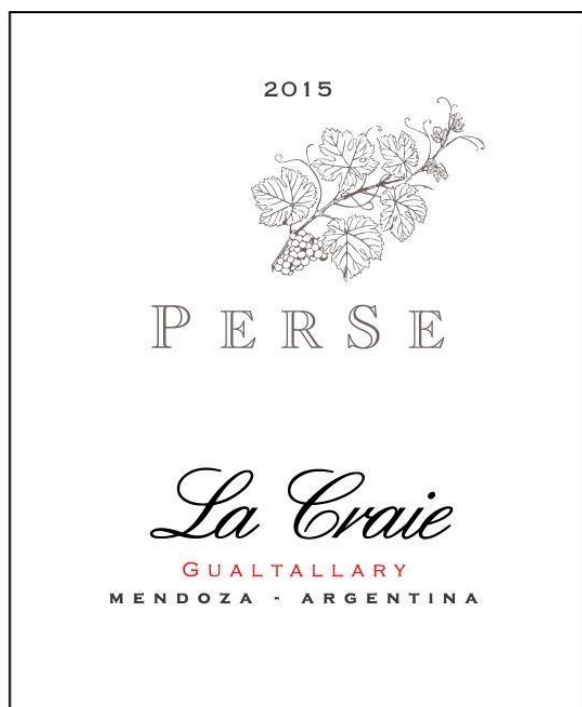




PER SE LA CRAIE 2015

GUALTALLARY



Malbec co- fermented with Cabernet Franc

Cold and wet vintage. Wild flowers, wet earth, spices and chalky dust. Tied, compact and austere.

La Craie represents the calcareous character of the site. It is always more restricted than lubileus, a little tied at first sight so it needs to open up in the glass. It shows a sober personality and it is austere in aromas, going from wild flowers to the white dry rock and the peppercorn tree. It comes from vineyard parcels located at above 1300m/4200 feet, in Gualtallary.

Malbec and Cabernet Franc were hand-harvested during the last week of March. They were both destemmed over open top neutral French barrels, where they co-fermented. Spontaneous fermentation in neutral oak with daily soft piggeages, and an extended maceration for 35 days. Aged for 16 months in the same oak barrels. Bottled without finning or filtering.

Total production vintage 2015:

550 bottles of 750 cc,.