

LES EQUILIBRISTES Seres 2020 (skin contact)

Certification: Organic

Grapes: Terret with skin of Grenache Blanc/Grenache Gris/Vermentino/Roussanne/Viognier

Region: Corbières, Languedoc, France

Soil: Argilo-calcareous and round pebbles. Terroirs of Corbières Boutenac

Vinification: The Terret is directly pressed. The Grenache Blanc skins, Grenache Gris, Vermentino, Roussanne, and Viognier are left to infuse on the skins for 1 month. Fermentation occurs spontaneously with indigenous yeasts.

Sulfites: low addition at bottling

About the Producers: “Les Equilibristes” (the “Tightrope Walkers”) aim to shake up winemakers willing to craft different wines.

By freeing them from their habits and practices, they intend to shape together a vibrant and unique wine.

Their set of golden rules are the following: indigenous grape varieties, organic winemaking, tillage, indigenous yeasts, minimal sulfite rates.