

LE PETIT VOYAGE

BLANC DES MONTAGNES 2023

These wines were born in 2020 with the idea of seeking out uncommon grapes and challenging the methods of winemaking.

Moving away from our university training, we set out on a path towards a more spontaneous and natural oenology. We use the properties of lees, skins (whites in skin contact), stems (reds without sulphites) and natural acidity to protect the wines and accompany them as they age.

Each of these wines is an invitation to a short journey, an inner journey that will take you to the Uco Valley through its particular winemaking.

Variety: Sauvignon Blanc / Semillon / Tocai

Appellation: The sauvignon blanc comes from Gualtallary, the semillon from Tupungato and the tocai from Los Chacayes.

Harvest and winemaking: All the grapes are harvested in mid-February. Despite their different ripening periods, the different altitudes at which these varieties grow let them ripen in the same week. They nevertheless ferment separately, with the skins (skin contact). The wine stays on its skins for between one week and one month, in closed, topped-up barrels (semillon) or concrete eggs, without contact with the air, to preserve and concentrate the fresh expression of its fruit. It is then racked and the skins are pressed. The wine is aged in barrels for six months with regular bâtonnage. Bottled unfiltered, with a light addition of sulphites.

Yield: 10 tons per hectare

Vineyard plantation year: Tocai planted in 1980, sauvignon blanc in 2000, semillon in 1948.

First vintage: 2020

RATINGS

James Suckling: 93 pts

Tim Atkin: 92 pts

