



L'île Rouge Masclaret - 2021

Winemakers: Antonin Jamois

AOC: Vin De France

Vintage: 2021

Vol: 11.5 %

RS: 0 g/L

Total Acidity: 3.48 g/L

Volatile Acidity: 0.31 g/L

pH: 3.5

S02: < 10 mg/L

Total Production: 4,500 bottles

Grapes: 100% Merlot Noir

Parcelle: Barbara Sud & Nord

Soils: Clay-Limestone and Starfish Rock

Vegan: Yes

Allergens: None

Closure: Cork + Foil

Drinking Window: 2023 - 2025

Ethos: Certified "Bio" & "Vin Méthode Nature"

Producer: Antonin Jamois expand the 0.8 hectares of Merlot to 2.5 hectares, by planting Castets, Mancin and Sémillon. He farms the whole property organically and promotes permaculture to preserve soil fertility and promote biodiversity in the vines including the cultivating of ancient cereals and fruit trees. The rest of the property is woodland and a meadow for his horse. A serene and intelligent approach, for wines that finally shake up the codes of Bordeaux!

The soils are shallow: Clay-Limestone on a bed of starfish rock (another type of limestone). Below the vines is this an old Troglodyte, a 19th century freestone quarry, built into the cliff. Vinifying and ageing the wine here keeps his red barrels cool all year round, preserving the freshness of the fruit and the "prise de mousse" for his Merlot Pet Nat.

Viticulture and Vinification: Hand harvested 4-5/09. Harvest crushed in whole bunches. Transferred manually (without pump) in a tank saturated with CO2. Flowed, pressed, assembled afterwards two nights of maceration. Spontaneous fermentation maintained around 18°C. No input added. Deux mois et demi d'élevage en cuve inox. 1 soutirage à l'air. Unfined, unfiltered, nothing added. Bottled 3/12/21.

Tasting: Serve chilled 10 - 12 °C.



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