



## L'île Rouge Pet Nat - 2021

**Winemakers:** Antonin Jamois

**AOC:** Vin De France

**Vintage:** 2021

**Vol:** 12 %

**RS:** 0 g/L

**Total Acidity:** 3.52 g/L

**Volatile Acidity:** 0.35 g/L

**pH:** 3.35

**S02:** < 10 mg/L

**Total Production:** 2000 bottles

**Grapes:** 100% Merlot Noir

**Parcelle:** Barbara

**Soils:** Clay-Limestone and Starfish Rock

**Vegan:** Yes

**Allergens:** None

**Closure:** Cork + Foil

**Drinking Window:** 2023 - 2024

**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 (Barbara Nord parcelle) the 4th & 5th September 2021 in shallow trays. Harvest crushed in whole bunches. Transferred manually (without pump) into a tank saturated with CO2. After a night of maceration, transferred to cool underground cellar for a spontaneous fermentation, then bottled 21/09 with 20g of sugar for "prise de mousse" in troglodyte below the vines. Nothing added. Élevage sur lattes en cave. Dégorgement « à la volée », without dosage.

**Tasting:** Serve Cold 6 - 8 °C.

Ripe red-fruited, herbal and spicy Pet Nat with serious pep, seriously fine bubbles and a long round, fresh finish. Fresh and smashable with your feet dangling over the side of a pool, yet persistent and complex enough to hold its weight at the dinner table.



**Imported by:** Benedict Butterworth Ltd.  
Unit 47, Containerville, 1 Emma Street  
E2 9FP London

**Contact:** benedictbutterworth.com  
info@benedictbutterworth.com  
+44(0)7 984 424 860