

TERRE D'ÉTOILES

Grape Variety : Negrette

Exposure : South West

Soils : Clay, Blue Shist and Granit

ABV : 12.5°

Vintage : 2020

Cellaring potential : 5 to 10 years

Biodynamic preparations :

cow dung compost, herbal teas (nettles, horsetail...) dynamised and then pulverised. Ploughing, manual hoeing based on the earthly and lunar rhythms. Manual harvest.

Production method :

Natural Vinification (without sulfur, L.I.)

100% destemming

Maceration 2-3 weeks in open wooden tank

Raised in oak tank (new barrel) for 18 months

TASTING

My Robe : Dark purple.

My Nose : Red Fruits with pepper notes.

My Mouth : Round, elegant and structured.

Wine and Food pairings : Perfect with a nice piece of grilled beef or lamb.

Service temperature : 18°



FAMILLE MICHON
DOMAINE SAINT NICOLAS

