

INSULA "Amphora"

2018 VINTAGE

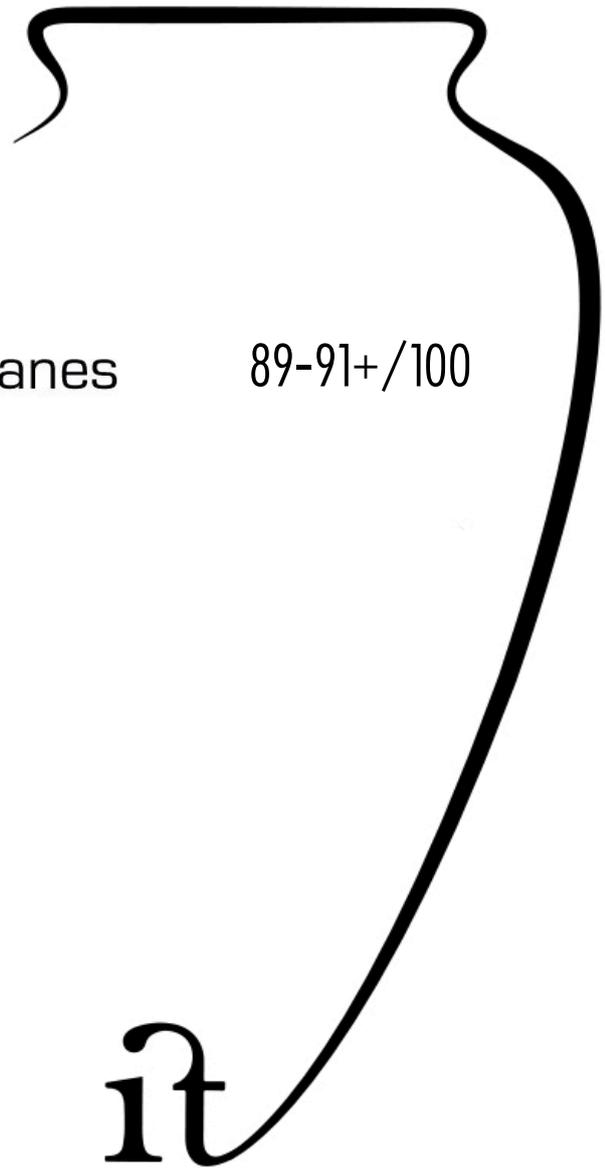
PRESENTATION OF THE VINTAGE

Vintage 2018 : the nature offered optimal climatic conditions during the whole vine cycle, which permitted to harvest all our plots in full maturity.



Anthocyanes

89-91+ /100



INSULA "Amphora"

CULTURE METHODS

Pruning : Guyot double

Sustainable Vineyard Management

Spraying : Limited chemical use

Yield : 47 HI/Ha

WINEMAKING

Harvest : This micro-cuvee is a selection of qualitative wine plots, harvested and destemmed by hand. The wine-making process is completely made in terracotta containers called "amphorae". Everything happens in the most natural way.

We chose a type of amphora that, while respecting the tradition, allows us to control winemaking and oenological processes.

The porosity of the terracotta gives the must a regular oxygenation, like the oak barrel, but unlike the latter, it does not give it taste, odor or toast flavors of any kind. The jars are indeed "neutral". They also reduce the acidity of the wine and round off the tannins.

Bottling : on site, at the Chateau

Cork : Natural

Cellaring : 2 to 9 years

TASTING NOTE

It is a great and succesful vintage. Mineral and mentholated notes bring freshness to the nose. In the mouth, beautiful melted tannins compose a well balanced structure. It is a fine and elegant wine.

WINE AND FOOD PAIRING

INSULA "Amphora" offers a new journey for wine amateurs. This wine is slightly more oncentrated in natural antioxidants and reveals all the expression of mature fruits. We can appreciate it from aperitif, but also on slowly cooked dishes like a "Lamb's shoulder". At the end of the meal, INSULA "Amphora" can also nicely pair with dark chocolate.



TERROIR

900 vines
GRAVELS
CHALK



VARIETIES

MERLOT
CABERNET
SAUVIGNON
PETIT VERDOT



CELLAR

2 to 9 years



ALCOOL

13% by vol.



SERVICE

17°