

# Poitevin Par nature Sulfites-free wine

2019 VINTAGE

## PRESENTATION OF THE VINTAGE

A salty wind blew from the nearby estuary on the vineyard during springtime, drying some of the flowers. This phenomenon combined with bad weather later in the year meant that the grape production was smaller than usual, leading to wonderfully concentrated aromas for that year.

## INTRODUCING OUR FIRST SULFITES-FREE WINE

Poitevin "Par nature" showcases all the masterfulness of Guillaume Poitevin, without the added sulfites, and with the utmost care for our vineyard. On top of the Sulfites-free process, this wine was elaborated following HVE (Haute Valeur Environmental: High Environmental Value) and TERRA VITIS guidelines, making it an Environmentally-friendly wine.



# POITEVIN par nature Sulfites-free wine

## PRODUCTION METHODS :

Pruning : Guyot double

Sustainable Vineyard Management

Spraying : Chemical use limited to the Terra Vitis Certification (no hard chemicals allowed)

Yield : 42 Hl/Ha

## WINEMAKING PROCESS

**Harvest** : Stric planification of the harvest by plots, mechanical harvest, sorting table

Press : Mechanical press.

Fermentation : Settling of must, low temperature maceration, temperature controlled fermentation, long vatting time.

Tank ageing : ageing in tanks under CO<sub>2</sub>, in order to preserve a maximum of fruit and freshness.

Bottling : On site.

Cork : DIAM cork, which guarantees the absence of cork taste.

## TASTING NOTE :

Intense and fruity, Poitevin par nature 2019 is the perfect easy-drinking wine to open immediatly. This wine will charl you with its intense purple color, powerful nose exuding ripe red fruit flavors, with a strong black currant aroma, and a round mouthfeel with dash of sweetness and a silky finish.

## WINE AND FOOD PAIRING :

Perfect served slighty chilled for an aperitif, Poitevin "par nature" will also match superbly with grilled meats, or poultry served with cream or sauce.



4 HA  
GRAVES  
SOUS-SOLS  
ARGILEUX



MERLOT  
CABERNET  
SAUVIGNON



1 to 3 years



13.5% par  
vol.



16°C