

La Borde Noire 'Chair Blanche Marnes Noires' Blanc 2025

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 100% Grenache Gris

Average Vine Age: 15-years-old

Altitude: 950 feet (290m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale) from the 'la Garrigue' lieu dit in Saint-Paul-de-Fenouillet. The parcel has a northern exposition.

Farming: Organic

Harvest: Hand harvested

Yield: 33hl/ha

Vinification: The grapes were direct pressed upon arrival in the cellar. The juice undergoes one-night of cold settling, then is racked off the gross lees into stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees and the wine finished malolactic fermentation in late September. A low dose of sulfur (2g/hl) was added after the completion of malolactic fermentation.

Maturation: Aged in sandstone amphora (grès) for 9 months. A light clarifying filtration was done before bottling.

pH: 3.19

Sulfur: 18ppm total SO₂, <7ppm free SO₂

0,75 L
◦ LA BORDE NOIRE ◦

CHAIR BLANCHE
MARNES NOIRES



La Borde Noire 'Roc Traoucat' Blanc 2024

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Carignan Gris, 40% Carignan Blanc, 10% Terret Gris

Average Vine Age: Carignan Gris (5 years), Carignan Blanc (80+ years), Terret Gris (5 years)

Altitude: 725 to 950 feet (220m-290m)

Soils/Terroir: The Carignan Blanc is from the 'Marranière' lieu-dit, a relatively flat parcel near Maury. The soils are a mix of calcareous black shale and clay-limestone, covered with pebbles. The Carignan Gris and Terret Gris are from the 'la Garrigue' lieu-dit in Saint-Paul-de-Fenouillet. The parcel has a northern exposition and soils of calcareous black shale.

Farming: Organic

Harvest: Hand harvested

Yield: 20hl/ha

Vinification: The 3 varieties were harvested on the same day and blended at the press. The juice undergoes one-night of cold settling, then is racked off the gross lees into stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. A low dose of sulfur was added after the completion of malolactic fermentation, and the wine was racked into used 400L barrels (35%) and stainless-steel tanks (65%).

Maturation: Aged 13 months in used 400L barrels (35%) and stainless-steel tanks (65%). A light clarifying filtration was done before bottling.

pH: 3.36

Total SO₂: 21ppm total SO₂, <7ppm free SO₂



Vin de France **artisanal**
*carignan gris, carignan blanc,
terret gris*
MIS EN BOUTEILLE PAR
GAEC LA BANCALE (66220)
CONTIENT DES SULFITES/124
11%vol.

La Borde Noire 'Pastèque' Rouge 2025

Region: Roussillon

Appellation: Vin de France

Grapes: 60% Grenache Noir, 40% Mourvèdre

Average Vine Age: Grenache Noir (18 years), Mourvèdre (30 years)

Altitude: 625 to 985 feet (190m-300m)

Soils/Terroir: The Grenache Noir is from a north exposed parcel with soils of calcareous black shale located near Saint-Paul-de-Fenouillet. The Mourvèdre is located on a flat parcel east of Maury with mixed soils of calcareous black shale and clay-limestone, covered with pebbles.

Farming: Organic

Harvest: Hand harvested

Yield: 41hl/ha

Vinification: The Grenache Noir and the Mourvèdre were whole cluster macerated separately in stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The maceration lasted 11 days for the Grenache Noir and 8 days for the Mourvèdre. After pressing, the juice from each variety was transferred back to separate stainless-steel tanks to complete fermentation. After the completion of malolactic fermentation the components were blended and a low dose of sulfur was added (2g/hl).

Maturation: Aged for 9 months in stainless-steel tanks. A light clarifying filtration was done before bottling.

pH: 3.68

Sulfur: 13ppm total SO₂, <5ppm free SO₂

0,75 L
◦ LA BORDE NOIRE ◦



Côtes Catalanes 2025
Indication Géographique Protégée
Grenache noir 3 Mourvèdre
MIS EN BOUTEILLE
PAR AMB POUR
EARL LA BANCALE
(66220)
CONTIENT DES SULFITES/125
13%vol.

La Borde Noire 'Chair Blanche Marnes Noires' Blanc 2024

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Macabeu

Average Vine Age: Grenache Gris (24 years), Macabeu (45 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale) from the 'la Garrigue' lieu dit in Saint-Paul-de-Fenouillet.

Farming: Organic

Harvest: Hand harvested

Yield: 32hl/ha

Vinification: The Grenache Gris and Macabeu were harvested on the same day and blended at the press. The juice undergoes one-night of cold settling, then is racked off the gross lees into stainless steel tanks. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees and the wine finished malolactic fermentation in late September. A low dose of sulfur (2g/hl) was added after the completion of malolactic fermentation.

Maturation: Aged in stainless steel tanks for 8 months. A light clarifying filtration was done before bottling.

pH: 3.17

Sulfur: 19ppm total SO₂, no free SO₂ detected



La Borde Noire 'Arrosoir' Rosé 2024

Region: Roussillon

Appellation: Vin de France

Grapes: 70% Grenache Noir, 20% Syrah 10% Mourvèdre

Average Vine Age: Grenache Noir (20 years), Syrah (24 years, Mourvèdre (29 years)

Altitude: Grenache Noir & Syrah 920 feet (280m), Mourvèdre 625 feet (190m)

Soils/Terroir: The Grenache Noir and Syrah are located near Saint-Paul-de-Fenouillet on soils of calcareous black shale. The Mourvèdre is located east of Maury on calcareous black shale mixed with Argilo-Calcaire (clay-limestone) and covered with pebbles.

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: The Grenache Noir, Syrah, and Mourvèdre were harvested separately and direct pressed upon arrival in the cellar. The components fermented separately in stainless steel tanks using only the naturally occurring indigenous yeasts. Malolactic fermentation finished in early October, and the components were blended after racking and a light sulfur addition (2g/hl).

Maturation: Aged in large neutral vats for 8 months. A light clarifying filtration was done before bottling.

pH: 3.17

Sulfur: 14ppm total SO₂, no free SO₂ detected



La Borde Noire 'Xu-Xu' Rouge 2024

Region: Roussillon

Appellation: Vin de France

Grapes: 70% Grenache Noir, 30% Syrah

Average Vine Age: Grenache Noir (20 years), Syrah (24 years)

Altitude: 920 feet (280m)

Soils/Terroir: From a north exposed parcel with soils of Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 28hl/ha

Vinification: The Grenache Noir and Syrah were harvested and vinified separately using only the naturally occurring indigenous yeasts. One-third of the Grenache Noir was direct pressed, and the remaining two-thirds were de-stemmed and macerated in the direct press juice for 8 days in stainless steel tanks. Pressed on the morning on the 9th day and transferred back to stainless steel tanks to complete fermentation. The whole bunches of Syrah were placed in fiber tanks and macerated whole cluster for 7 days. On the morning of the 8th day the Syrah was pressed and transferred back to fiber tanks to complete fermentation. Malolactic fermentation finished in early October, and the components were blended after racking and a light sulfur addition (2g/hl).

Maturation: Aged in large neutral vats for 8 months. A light clarifying filtration was done before bottling.

pH: 3.43

Sulfur: 14ppm total SO₂, no free SO₂ detected

0,75 L
◦ LA BORDE NOIRE ◦

XU-XU

Côtes Catalanes 2024
Indication Géographique Protégée
Grenache noir et syrah
MIS EN BOUTEILLE
PAR AMB POUR
GAEC LA BANCALE
(66220)
CONTIENT DES SULFITES/124
12%vol.

La Borde Noire 'Chair Blanche Marnes Noires' Blanc 2023

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Macabeu

Average Vine Age: Grenache Gris (23 years), Macabeu (44 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale) from the 'la Garrigue' lieu dit in Saint-Paul-de-Fenouillet.

Farming: Organic

Harvest: Hand harvested

Yield: 40hl/ha

Vinification: The Grenache Gris and Macabeu were harvested on the morning of August 30th and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees into fiber vat. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees and the wine finished malolactic fermentation in mid-September. The wine was then racked off the fine lees and a small dose of sulfur added.

Maturation: Aged in a fiber vat for 6 months before bottling.

pH: 3.24

Total SO2: 20ppm



La Borde Noire 'Come del llop' Blanc 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache Blanc

Average Vine Age: 8 years

Altitude: 985 feet (300m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale) from the 'Coume du loup' lieu dit in Saint-Paul-de-Fenouillet.

Farming: Organic

Harvest: Hand harvested

Yield: 34hl/ha

Vinification: The grapes were harvested on the mornings of September 8th and 11th and whole cluster macerated for 8 days in fiberglass tanks. The grapes were then pressed and transferred back to fiberglass vats to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. A low dose of sulfur was added after the completion of malolactic fermentation and the juice transferred to sandstone (grès) amphora for ageing.

Maturation: Aged in sandstone (grès) amphora for 6 months. Racked into stainless steel 1 month prior to bottling.

pH: 3.48

Total SO2: 22ppm

◦ LA BORDE NOIRE ◦

Come del llop
Blanc de macération

Vin de France **artisanal**
MIS EN BOUTEILLE PAR AMB
POUR GAEC LA BANCALE (66220)
CONTIENT DES SULFITES/123
12,5%vol.

La Bancale 'Carretón' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Mourvèdre

Average Vine Age: 30 years

Altitude: 655 feet (200m)

Soils/Terroir: East of Maury with deep soils of Calschistes de l'Albien (calcareous black shale) mixed with Argilo-Calcaire (clay-limestone) and covered with Galets (pebbles).

Farming: Organic

Harvest: Hand harvested

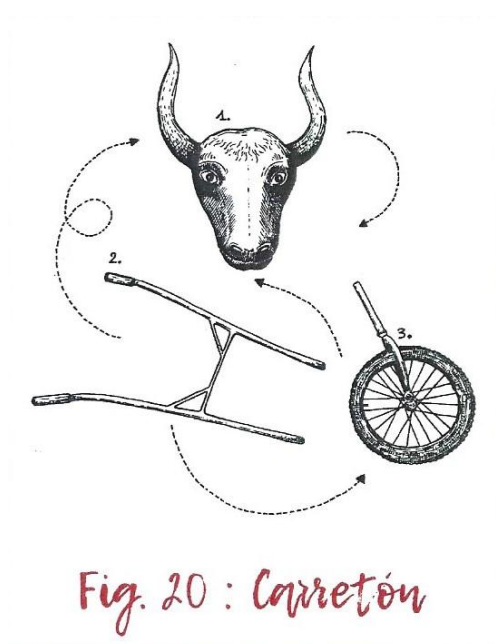
Yield: 60hl/ha

Vinification: Harvested on the morning of September 26th and whole cluster macerated for 10 days in fiberglass tanks. The grapes were then pressed and transferred back to fiberglass vats to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 6 months in fiberglass vats. Racked into stainless-steel tanks 1 month before bottling. Bottled unfinned and unfiltered.

pH: 3.61

Total SO₂: 15ppm



La Bancale 'Fleuve' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: 23 years

Altitude: 660 feet (200m)

Soils/Terroir: The parcel is located in Saint-Paul-de-Fenouillet on soils Calschistes de l'Albien (calcareous black shale).

Farming: Organic

Harvest: Hand harvested

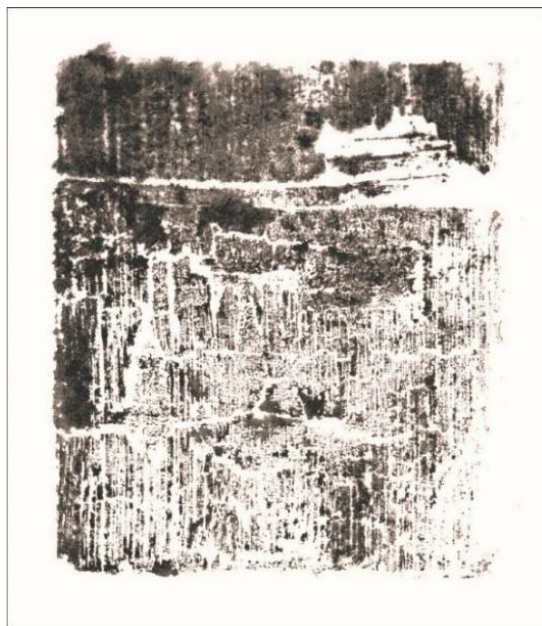
Yield: 38hl/ha

Vinification: Harvested on the morning of September 9th and whole cluster macerated for 7 days in fiberglass vats. The grapes were then pressed and transferred back to fiberglass vats to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged in fiberglass vats for 6 months. A light clarifying filtration before bottling.

pH: 3.58

Total SO2: 17ppm



La Bancale 'Peaux Rouges Marnes Noires' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache Noir

Average Vine Age: 18 years

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale) from the 'la Garrigue' lieu dit in Saint-Paul-de-Fenouillet.

Farming: Organic

Harvest: Hand harvested

Yield: 44hl/ha

Vinification: Harvested on the morning of September 14th and whole cluster macerated for 7 days in fiberglass vats. The grapes were then pressed and transferred back to fiberglass vats to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 6 months in fiberglass vats. Racked into stainless-steel tanks 1 month before bottling. Bottled unfinned and unfiltered.

pH: 3.49

Total SO2: 21ppm

PEAUX
ROUGES
MARNES
NOIRES



La Bancale 'Bâton' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 80% Carignan Noir, and a 20% field blend of various grapes including Grenache Gris, Macabeu, Carignan Gris and Tourbat.

Average Vine Age: 71 years

Altitude: Two parcels located between 1,050 and 1,375 feet (320m-420m)

Soils/Terroir: 65% of the grapes come from a parcel in Trilla on decomposed granite soils, and 35% come from a parcel in Prugnanes on soils of Calschistes de l'Albien (calcareous black shale).

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Winemaking: The two parcels were harvested on the morning of September 1st and placed directly into neutral vats. Whole cluster fermented for 10 days using only the naturally occurring indigenous yeasts. The grapes were then pressed and transferred back to neutral vats to complete fermentation. Alcoholic and malolactic fermentation finished on September 23rd, after which the wine was racked, and a low dose of sulfur added.

Maturation: Aged 5 months in neutral vats before bottling. Bottled un-fined and unfiltered.

pH: 3.67

Total SO2: 29ppm



La Bancale 'Chair Blanche Marnes Noires' Blanc 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Grenache Gris, 50% Macabeu

Average Vine Age: Grenache Gris (13 & 71 years), Macabeu (43 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 35hl/ha

Vinification: The Grenache Gris and Macabeu were harvested on the morning of August 19th and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees into fiber vat. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees and the wine finished malolactic fermentation in mid-September. The wine was then racked off the fine lees and a small dose of sulfur added.

Maturation: Aged in a fiber vat for 5 months before bottling.

pH: 3.29

Total SO2: 19ppm



La Bancale 'Arrosoir' Rosé 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Syrah, 50% Grenache Noir

Average Vine Age: Syrah (20 years), Grenache Noir (17 years)

Altitude: Syrah at 720 feet (220m) and Grenache Noir at 920 feet (280m)

Soils/Terroir: The Syrah is located on a riverbank near Maury on soils of black marl covered with pebbles. The Grenache Noir is located near Saint-Paul-de-Fenouillet on soils of Calschistes de l'Albien (calcareous black shale).

Farming: Organic

Harvest: Hand harvested

Yield: 38 hl/ha

Vinification: The Syrah and the Grenache Noir were harvested separately and direct pressed upon arrival in the cellar. The components fermented separately in neutral vats using only the naturally occurring indigenous yeasts. Malolactic fermentation finished at the of September and the components were blended after a light sulfur addition.

Maturation: Aged in large neutral vats for 6 months and bottled after a final racking and light sulfur addition.

pH: 3.3

Total SO2: 15ppm



La Bancale 'Le Fleuve' Blanc 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Macabeu, 35% Grenache Gris, 15% Grenache Blanc

Average Vine Age: Macabeu (35 years), Grenache Gris (8 years), Grenache Blanc (6 years)

Altitude: 590 feet (180m) for the Macabeu, 985 feet (300m) for the Grenache Gris and Grenache Blanc

Soils/Terroir: Three parcels on soils of Calschistes de l'Albien (calcareous black shale).

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Vinification: Only the naturally occurring indigenous yeasts were utilized in the fermentation of this wine. The Macabeu was direct pressed upon arrival in the cellar. One night of cold settling in stainless-steel tanks is followed by racking into Amphora for fermentation and ageing. A low dose of sulfur was added after the completion of malolactic fermentation. The Grenache Gris and Grenache Blanc were blended at the press. One-night of cold settling in stainless-steel tanks is followed by racking into neutral barrels of 225L and 400L for fermentation. At the completion of malolactic fermentation, the co-fermented Grenache Gris and Grenache Blanc were racked into Amphora for ageing. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: The components were aged separately for 5.5 months in Amphora before blending in late February. Bottled in May after a small sulfur addition.

pH: 3.22

Total SO2: 20ppm



La Bancale 'Chair Blanche Marnes Noires' Blanc 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Grenache Gris, 50% Macabeu

Average Vine Age: Grenache Gris (12 & 70 years), Macabeu (42 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 34hl/ha

Vinification: The grapes were harvested on the mornings of August 30th and September 1st and direct pressed upon arrival in the cellar. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees. Alcoholic fermentation begins naturally using only indigenous yeasts. Fermentation lasted 14 days for the vat containing the juice from the August 30th harvest (70-year-old Grenache Gris & a portion of the young vine Grenache Gris), and 12 days for the vat containing the juice from the September 1st harvest (12-year-old Grenache Gris & 42-year-old Macabeu). No stirring of the fine lees and both vats completed malolactic fermentation. Both vats were racked off the lees on September 19th and a small dose of sulfur added. The two vats were blended on September 22nd in a 30hl stainless-steel tank.

Maturation: Aged in a 30hl stainless-steel tank for 4 months and bottled after a very light filtration.

pH: 3.33

Total SO2: 21ppm



La Bancale 'Roc Traoucat' Blanc 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Carignan Blanc

Average Vine Age: 80+ years

Altitude: 920 feet (280m)

Soils/Terroir: The parcel is located near Maury with soils of Calschistes de l'Albien (calcareous black shale) mixed with Argilo-Calcaire (clay-limestone) and covered with Galets (pebbles).

Farming: Organic

Harvest: Hand harvested

Yield: 28hl/ha

Vinification: The grapes were harvested on the mornings of August 28th and direct pressed upon arrival in the cellar. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into large stainless-steel vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts. Alcoholic and malolactic fermentation finished simultaneously on September 19th. The wine was racked on September 20th and a very low dose of sulfur was added.

Maturation: Aged 5 months in stainless-steel tanks and bottled with a light filtration.

pH: 3.27

Total SO2: 16ppm



La Bancalé 'Peaux Rouges Marnes Noires' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache Noir

Average Vine Age: 17 years

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale) from the 'la Garrigue' lieu dit near Saint-Paul-de-Fenouillet.

Farming: Organic

Harvest: Hand harvested

Yield: 38hl/ha

Vinification: Harvested on the morning of September 8th and placed directly into neutral vats. Whole cluster fermented for 6 days using only the naturally occurring indigenous yeasts. The grapes were pressed on September 13th and transferred back to neutral vats to complete fermentation. Alcoholic and malolactic fermentation finished on September 23rd, after which the wine was racked, and a low dose of sulfur added.

Maturation: Aged 9 months in neutral vats. If necessary, a small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.35

Total SO₂: 32ppm

PEAUX
ROUGES
MARNES
NOIRES



La Bancale 'Bâton' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 90% Carignan Noir, and a 10% field blend of various grapes including Grenache Gris, Macabeu, Carignan Gris and Tourbat.

Average Vine Age: 85 years

Altitude: Three parcels located between 1,050 and 1,375 feet (320m-420m)

Soils/Terroir: 90% of the grapes come from a parcel in Trilla on decomposed granite soils. Due to significant frost in 2021 only 10% of the volume comes from the parcels in Lesquerde (decomposed granite), and Prugnanes (calcareous black shale).

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: The 3 parcels were harvested on the mornings of September 13th-14th and placed directly into neutral vats. Whole cluster fermented for 10 days using only the naturally occurring indigenous yeasts. The grapes were then pressed and transferred back to neutral vats to complete fermentation. Alcoholic and malolactic fermentation finished in mid-October, after which the wine was racked, and a low dose of sulfur added.

Maturation: Aged 8 months in neutral vats before bottling. Bottled un-fined and unfiltered.

pH: 3.72

Total SO2: 21ppm



La Bancale 'Carretón' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Mourvèdre

Average Vine Age: 30 years

Altitude: 655 feet (200m)

Soils/Terroir: East of Maury with deep soils of Calschistes de l'Albien (calcareous black shale) mixed with Argilo-Calcaire (clay-limestone) and covered with Galets (pebbles).

Farming: Organic

Harvest: Hand harvested

Yield: 65hl/ha

Vinification: Harvested on the morning of September 15th and placed directly into stainless-steel tanks. Whole cluster fermented for 7 days using only the naturally occurring indigenous yeasts. The grapes were then pressed and transferred back to stainless-steel tanks to complete fermentation. Alcoholic and malolactic fermentation finished on September 28th, after which the wine was racked, and a low dose of sulfur added.

Maturation: Aged 9 months in stainless-steel tanks. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.35

Total SO₂: 21ppm



Fig. 20 : Carretón

La Bancale 'Fleuve' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Grenache Noir, 50% Syrah

Average Vine Age: Grenache Noir (60+ years), Syrah (27 years)

Altitude: Grenache Noir at 590 feet (180m) and Syrah at 660 feet (200m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

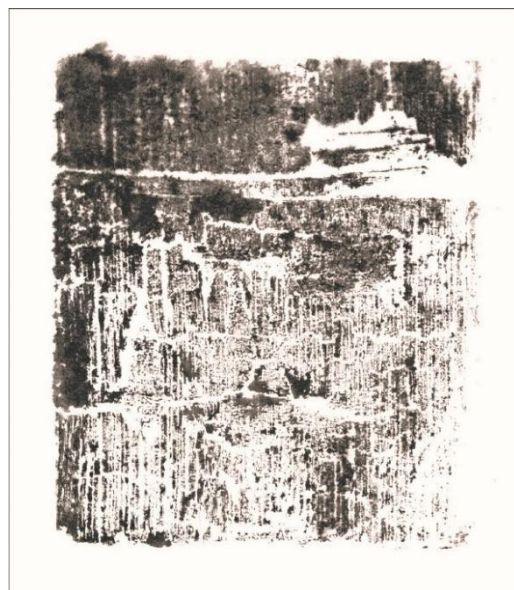
Yield: 25hl/ha

Vinification: The Grenache Noir was harvested on August 31st and the Syrah was harvested on September 2nd. Each variety is whole cluster fermented separately for 7 days in neutral vats using only the naturally occurring indigenous yeasts. The Grenache Noir was pressed on September 6th and the Syrah was pressed on September 9th. The components were blended on September 9th and transferred to a large neutral vat to complete fermentation. Alcoholic and malolactic fermentation finished on September 22nd, after which the wine was racked, and a low dose of sulfur added.

Maturation: Aged in large neutral vats for 9 months. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.62

Total SO2: 24ppm



La Bancale 'Le Fleuve' Blanc 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 66% Macabeu, 34% Grenache Blanc

Average Vine Age: Macabeu (40 years), Grenache Blanc (5 years)

Altitude: 655 feet (200m) for the Macabeu, and 985 feet (300m) for the Grenache Blanc

Soils/Terroir: Two parcels on soils of Calschistes de l'Albien (calcareous black shale). A .37 ha parcel of Macabeu in Maury, and a .30 ha parcel of Grenache Blanc in Saint-Paul-de-Fenouillet.

Farming: Organic

Harvest: Hand harvested

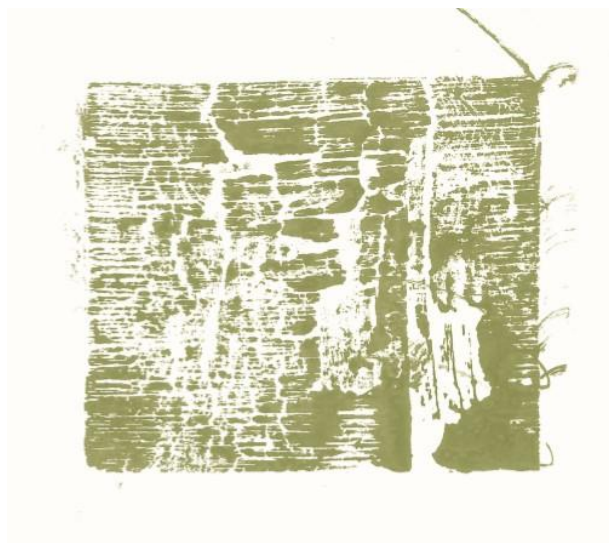
Yield: 18 hl/ha

Vinification: The Macabeu and Grenache Blanc were harvested on the morning of August 14th and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees. Alcoholic fermentation begins naturally using only indigenous yeasts. On August 20th the fermenting juice was transferred to 6-year-old François Frères barrels of 228 L and a 4-year-old demi-muids. No stirring of the fine lees and malolactic fermentation finished in mid-October. After the completion of malolactic fermentation, a very low dose of sulfur was added.

Maturation: Aged 6 months; half in 6-year-old 228L François Frères barrels and the other half in 4-year-old demi-muids from Atelier Center France. Prior to bottling the barrels are racked and blended into large neutral vats. Bottled with a light filtration.

pH: 3.21

Total SO2: 26ppm



La Bancale 'Chair Blanche Marnes Noires' Blanc 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 60% Grenache Gris, 40% Macabeu

Average Vine Age: Grenache Gris (20 & 70 years), Macabeu (40 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 35hl/ha

Vinification: The grapes were harvested on the mornings of August 26th and 27th and direct pressed upon arrival in the cellar. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees. Alcoholic fermentation begins naturally using only indigenous yeasts. Fermentation lasted 10 days for the vat containing the juice from the August 26th harvest (mostly 20-year-old Grenache Gris), and 6 days for the vat containing the juice from the August 27th harvest (70-year-old Grenache Gris & 40-year-old Macabeu). No stirring of the fine lees and the wine goes through full malolactic fermentation. After the completion of malolactic fermentation, the two vats are blended in a stainless-steel tank and a very low dose of sulfur is added. The final blend is racked back into neutral vats for ageing.

Maturation: Aged in neutral vats for 5 months.

pH: 3.19

Total SO2: 24ppm



La Bancale 'Roc Traoucat' Blanc 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Carignan Blanc

Average Vine Age: 80+ years

Altitude: 920 feet (280m)

Soils/Terroir: The parcel is located near Maury with soils of Calschistes de l'Albien (calcareous black shale) mixed with Argilo-Calcaire (clay-limestone) and covered with Galets (pebbles).

Farming: Organic

Harvest: Hand harvested

Yield: 28hl/ha

Vinification: The grapes were harvested on the mornings of August 27th and direct pressed upon arrival in the cellar. The juice undergoes one-night of cold settling, then is racked off the heavy lees straight into large stainless-steel vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts and lasted for 6 days. No stirring of the fine lees and after the completion of malolactic fermentation in early November, a very low dose of sulfur was added.

Maturation: Aged 6 months in stainless-steel tanks and bottled with a light filtration.

pH: 3.28

Total SO2: 32ppm



La Bancale 'Otto Freundlich Social Boxing Club' 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache Gris

Average Vine Age: Grenache Gris (7 years)

Altitude: 985 feet (300m)

Soils/Terroir: Calschistes de l'Albien

Farming: Organic

Harvest: Hand harvested

Yield: 32 hl/ha

Vinification: A Traditional Method (Méthode Champenoise) sparkling wine. The grapes were harvested on the morning of August 24th. Direct pressing of the whole bunches is followed by one-night of lees settling and then transferred to a used 500l Stockinger barrel for fermentation.

Alcoholic fermentation begins naturally using only indigenous yeasts. Alcoholic and malolactic fermentation finished simultaneously on September 7th. The wine was racked on September 8th and a very low dose of sulfur was added. The still wine, or Vin Clair, is aged for 4 months in a used 500l Stockinger barrel before the Tirage. At 4 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

Maturation: Aged in bottle "sur latte" for 6 months in the cellar. At 6 months each bottle is disgorged, and no dosage is added. The wine is released Brut Nature.

pH: 3.28

Total SO₂: <10ppm

OTTO FREUNDLICH
SOCIAL BOXING
CLUB



La Bancale 'Arrosoir' Rosé 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Syrah, 50% Mourvèdre

Average Vine Age: Syrah (27 years), Mourvèdre (29 years)

Altitude: Syrah at 660 feet (200m) and Mourvèdre at 590 feet (180m)

Soils/Terroir: The plot of Syrah is in the village of Saint-Paul-de-Fenouillet and planted on Calschistes de l'Albien (calcareous black shale). The Mourvèdre plot is located in the village of Maury and planted on deep soils of limestone, clay and galets.

Farming: Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Vinification: The Syrah and the Mourvèdre were harvested on September 1st and direct pressed upon arrival in the cellar. Blending is done at the press, followed by one-night of cold settling in stainless-steel tanks. The juice is then racked off the heavy lees straight into large neutral vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts and lasted for 12 days. After the completion of malolactic fermentation, the wine is racked, and a low dose of sulfur is added.

Maturation: Aged in large neutral vats for 5 months.

pH: 3.35

Total SO2: 27ppm



La Bancale 'Bâton' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: Field blend from three parcels. The blend is roughly 65% Carignan Noir, 20% Grenache Gris and 15% of various white grapes (Macabeu, Carignan Gris and Tourbat).

Average Vine Age: 65 years

Altitude: Three parcels located between 1,050 and 1,375 feet (320m-420m)

Soils/Terroir: The parcels located in Trilla and Lesquerde are on Granite soils, and the parcel located in Prugnanes is planted on Calschistes de l'Albien (calcareous black shale).

Farming: Organic

Harvest: Hand harvested

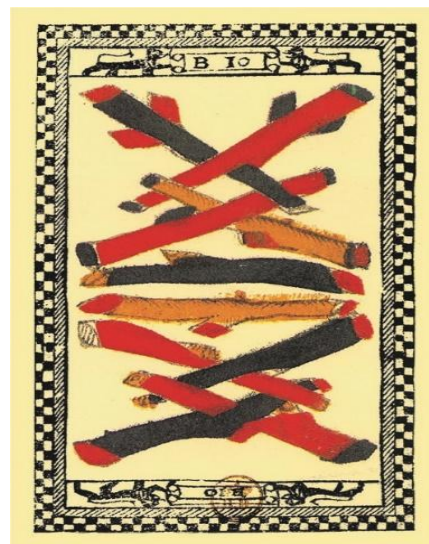
Yield: 22hl/ha

Winemaking: The parcel in Prugnanes was harvested on September 14th, followed by the Trilla and Lesquerde parcels on September 17th. A 6-day whole cluster fermentation for the Prugnanes parcel in a stainless-steel tank before pressing. Alcoholic fermentation finished on the 13th day, and the juice was racked off the heavy lees. A 3-day whole cluster fermentation for the Trilla and Lesquerde parcels in a stainless-steel tank before pressing. Alcoholic fermentation finished on the 8th day, and the juice was racked off the heavy lees. Only the naturally occurring indigenous yeasts were used in the fermentations. The components were blended at the end of September in a large stainless-steel tank. A low dose of sulfur was added after malolactic fermentation.

Maturation: Aged 8 months in stainless-steel tanks. Bottled un-fined and unfiltered.

pH: 3.61

Total SO2: 40ppm



La Bancale 'Carretón' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Mourvèdre

Average Vine Age: 29 years

Altitude: 655 feet (200m)

Soils/Terroir: East of Maury with deep soils of Calschistes de l'Albien (calcareous black shale) mixed with Argilo-Calcaire (clay-limestone) and covered with Galets (pebbles).

Farming: Organic

Harvest: Hand harvested

Yield: 65hl/ha

Vinification: Harvested on the morning of September 14th. A 7-day whole cluster fermentation in stainless-steel tanks before pressing. Alcoholic fermentation finished on the 13th day, and the juice was racked off the heavy lees into neutral vats. Only the naturally occurring indigenous yeasts were used in the fermentation. After the completion of malolactic fermentation in mid-November, a low dose of sulfur was added.

Maturation: Aged 6 months in stainless-steel tanks and bottled with a light filtration.

pH: 3.65

Total SO2: 36ppm



La Bancale 'Fleuve' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 60% Grenache Noir, 40% Syrah

Average Vine Age: Grenache Noir (60+ years), Syrah (27 years)

Altitude: Grenache Noir at 590 feet (180m) and Syrah at 660 feet (200m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

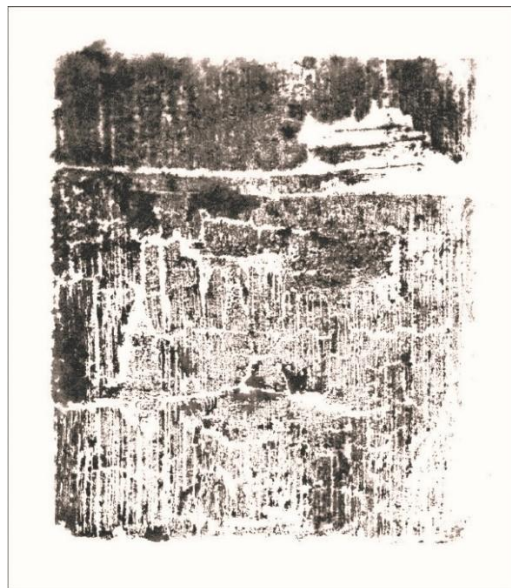
Yield: 22hl/ha

Vinification: The Syrah was harvested on September 3rd and the Grenache Noir on September 4th. Each variety is whole cluster fermented separately in stainless steel tanks. The Syrah was pressed on the 8th day and finished alcoholic fermentation on the 12th day. The Grenache Noir was pressed on the 7th day and finished alcoholic fermentation on the 16th day. The Syrah and Grenache Noir were blended at the end of September and transferred to large neutral vats. After the completion of malolactic fermentation, the wine is racked, and a low dose of sulfur is added.

Maturation: Aged in large neutral vats for 6 months.

pH: 3.72

Total SO2: 28ppm



La Bancale 'Le Fleuve' Blanc 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 70% Macabeu, 30% Grenache Gris

Average Vine Age: Macabeu (39 years), Grenache Gris (70+ years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

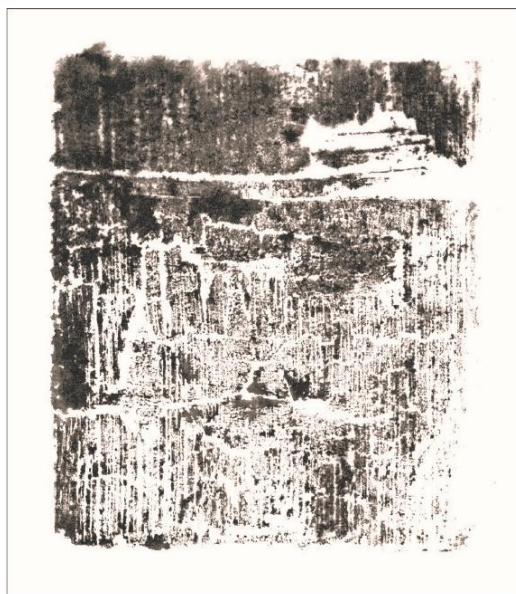
Yield: 20 hl/ha

Vinification: The Macabeu and Grenache Gris were harvested on the morning of August 26th and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees straight into large neutral vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation. After the completion of malolactic fermentation, a very low dose of sulfur is added, and the wine is racked into used French oak barrels of multiple sizes.

Maturation: Aged 4 months in used French oak barrels; half in 5-year-old 228L François Frères barrels and the other half in 3-year-old demi-muids from Atelier Center France. Prior to bottling the barrels are racked and blended into large neutral vats. Bottled unfined and unfiltered.

pH: 3.40

Total SO2: 24ppm



La Bancale 'Chair Blanche Marnes Noires' Blanc 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Grenache Gris, 50% Macabeu

Average Vine Age: Grenache Gris (14 years), Macabeu (39 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Vinification: The Grenache Gris and Macabeu were harvested on the morning of August 30th and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees straight into large neutral vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation. After the completion of malolactic fermentation, a very low dose of sulfur is added, and the wine is racked into neutral vats for ageing.

Maturation: Aged in neutral vats for 4 months. The wines are bottled un-fined and unfiltered.

pH: 3.35

Total SO2: 26ppm



La Bancale 'Fleuve' Rouge 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 70% Carignan, 30% Grenache Noir

Average Vine Age: Carignan (60+ years), Grenache Noir (60+ years)

Altitude: Carignan at 950 feet (290m) and Grenache Noir at 625 feet (190m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

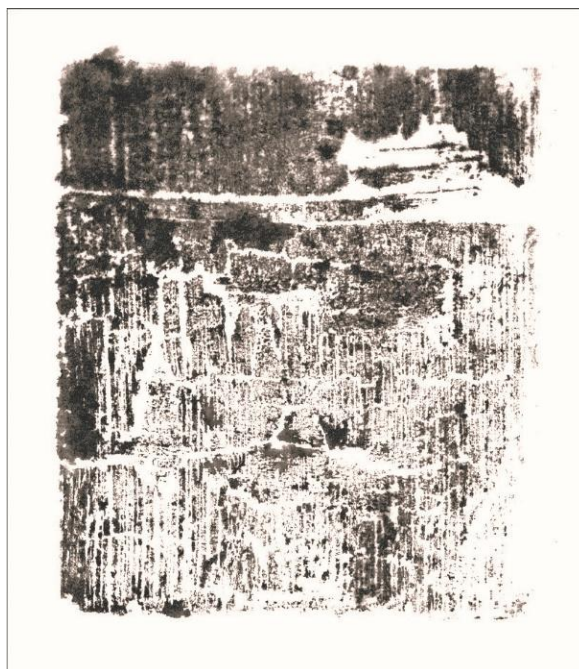
Yield: 18 hl/ha

Vinification: The Grenache was harvested on September 2nd and the Carignan on September 6th. Each variety is whole cluster fermented separately in stainless steel tanks. The Grenache is pressed on the 8th day and the Carignan is pressed on the 7th day and transferred to large neutral vats to finish fermentation. Blended after fermentation is completed.

Maturation: Aged in large neutral vats for 6 months. Bottled unfinned and unfiltered.

pH: 3.50

Total SO2: 26ppm



La Bancale 'Bâton' Rouge 2019

Region: Roussillon

Appellation: Vin de France

Grapes: Field blend of 50% Carignan Noir, 30% Grenache Gris and 20% of various white grapes that includes Macabeu, Carignan Gris and Tourbat.

Average Vine Age: 83 years (vineyard planted in 1937)

Altitude: 450m (1,475 feet)

Soils/Terroir: Granite soils on a north facing plateau

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: All grapes are harvested together and co-fermented whole cluster in large neutral vats. Fermentation begins naturally using only the naturally occurring indigenous yeasts. To avoid over extraction from daily pump overs, a bucket is used to transfer juice from the bottom of the vat to the top. 1-2 days before devating a single punch down (pigeage) is done by foot. The entire volume is transferred to stainless tanks for aging. After the completion of malolactic fermentation, a very low dose of sulfur is added.

Maturation: Aged 6 months in stainless-steel tanks. Bottled un-fined and unfiltered.

pH: 3.47

Total SO₂: 23ppm



La Bancale 'Arrosoir' Rosé 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 80% Syrah, 20% Carignan

Average Vine Age: Syrah (25 years), Carignan (58 years)

Altitude: Syrah at 800 feet (275m) and Carignan at 950 feet (300m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Vinification: The Syrah was harvested on August 28th and the Carignan on September 6th. Direct pressing of the whole bunches is followed by one-night of cold settling in stainless-steel tanks. The juice is then racked off the heavy lees straight into large neutral vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts and lasts 19 days for the Syrah and 11 days for the Carignan. The Syrah and Carignan are blended at the end of fermentation.

Maturation: Aged in large neutral vats for 4 months. Bottled unfined and unfiltered.

pH: 3.43

Total SO₂: 26ppm



La Bancale 'Le Fleuve' Blanc 2018

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Macabeu, 40% Carignan Blanc, 10% Grenache Gris

Average Vine Age: Macabeu (38 years), Carignan Blanc (70+ years), Grenache Gris (70+ years)

Altitude: 280m (920 feet)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: All three varieties are harvested together and blended at the press. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees straight into large neutral vats for fermentation. Alcoholic fermentation begins naturally using only indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation. After the completion of malolactic fermentation, a very low dose of sulfur is added, and the wine is racked into used French oak barrels of multiple sizes.

Maturation: Aged 6 months in used French oak barrels; half in 4-year-old 228L François Frères barrels and the other half in 2-year-old demi-muids from Atelier Center France. 2 months prior to bottling the barrels are racked and blended into large neutral vats. Bottled un-fined and unfiltered.

pH: 3.41

Total SO₂: 28ppm



La Bancale 'Chair Blanche Marnes Noires' Blanc 2018

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache Gris

Average Vine Age: Grenache Gris (13 years)

Altitude: 920 feet (280m)

Soils/Terroir: Calschistes de l'Albien (calcareous black shale)

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Vinification: Direct pressing of the whole bunches. The juice undergoes one-night of cold settling in stainless-steel tanks, then is racked off the heavy lees straight into large neutral vats for fermentation. Alcoholic fermentation begins naturally using only the naturally occurring indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation. After the completion of malolactic fermentation, a very low dose of sulfur is added, and the wine is racked into used French oak barrels of multiple sizes.

Maturation: Aged 6 months in used French oak barrels; half in 4-year-old 228L François Frères barrels and the other half in 2-year-old demi-muids from Atelier Center France. 2 months prior to bottling the barrels are racked and blended into large neutral vats. The wines are bottled un-fined and unfiltered.

pH: 3.35

Total SO2: 25ppm



La Bancale 'Bâton' Rouge 2018

Region: Roussillon

Appellation: Vin de France

Grapes: Single vineyard field blend of 50% Carignan Noir, 30% Grenache Gris and 20% of various white grapes that includes Macabeu, Carignan Gris and Tourbat.

Average Vine Age: 81 years (vineyard planted in 1937)

Altitude: 450m (1,475 feet)

Soils/Terroir: Granite soils on a north facing plateau.

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Winemaking: All grapes are harvested together and co-fermented whole cluster in large neutral vats. Fermentation begins naturally using only the naturally occurring indigenous yeasts. To avoid over extraction from daily pump overs, a bucket is used to transfer juice from the bottom of the vat to the top. 1-2 days before devating a single punch down (pigeage) is done by foot. The entire volume is transferred to stainless tanks for aging. After the completion of malolactic fermentation, a very low dose of sulfur is added.

Maturation: Aged 6 months in stainless-steel tanks. Bottled un-fined and unfiltered.

pH: 3.53

Total SO₂: 22ppm

