

## Domaine de la Goguette 'Bleu Ciel' Blanc 2022

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 50% Grenache Blanc, 50% Bourboulenc (all négociant fruit sourced from Organic certified vineyards in the Southern Rhône)

**Average Vine Age:** Grenache Blanc (7 years), Bourboulenc (40 years)

**Altitude:** 165 feet (50m)

**Soils/Terroir:** Clay-limestone (argilo-calcaire) and loam (limoneux)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 30hl/ha

**Winemaking:** The whole bunches of Grenache Blanc and Bourboulenc were directly pressed and upon arrival in the cellar. The Grenache Blanc is transferred to fiber tanks and the Bourboulenc to stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Mid-fermentation the Grenache Blanc was transferred to used 228L and 500L oak barrels of 3 to 5 vintages. No sulfur additions were made during the vinification of this wine.

**Maturation:** Aged separately for 5 months – the Grenache Blanc in used 228L and 500L oak barrels, and the Bourboulenc in stainless steel tanks. At 5 months the components are blended and age a further 2 months in stainless steel. Bottled without fining or filtration.

**pH:** 3.41

**Total SO<sub>2</sub>:** <5ppm



## Domaine de la Goguette 'La Siesta' Rosé 2022

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 100% Syrah

**Average Vine Age:** 33 years

**Altitude:** 130 feet (40m)

**Soils/Terroir:** Argiles Sableuses (sandy red clay soils)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 37hl/ha

**Winemaking:** The whole bunches are directly pressed upon arrival in the cellar. Spontaneous fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, the wine is racked and transferred back to stainless-steel tanks for ageing. No sulfur additions were made during the vinification of this wine.

**Maturation:** Aged 3 months in stainless steel tanks. Bottled without fining or filtration.

**pH:** 3.4

**Total SO<sub>2</sub>:** <10ppm



## Domaine de la Goguette 'Mama' Rouge 2022

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 100% Grenache Noir

**Average Vine Age:** 46 years

**Altitude:** 130 feet (40m)

**Soils/Terroir:** Sandy clay (argiles sableuses) and Clay-limestone (argilo-calcaire)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 27hl/ha

**Winemaking:** Whole cluster fermented (semi-carbonic) in a closed top fiberglass vats for 10 days. On the morning of the 11th day the grapes were pressed and transferred to open vats to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. No sulfur additions were made during the vinification of this wine.

**Maturation:** Aged 8 months, 70% in concrete tanks and 30% in in used 228L and 500L oak barrels of 3 to 5 vintages. Bottled without fining or filtration.

**pH:** 3.55

**Total SO<sub>2</sub>:** <5ppm



## Domaine de la Gouette 'L'Oubliée' Rouge 2021

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 100% Syrah

**Average Vine Age:** 33 years

**Altitude:** 130 feet (40m)

**Soils/Terroir:** Argiles Sableuses (sandy red clay soils)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 21hl/ha

**Winemaking:** Whole cluster fermented in fiberglass vats for 9 days. On the morning of the 10<sup>th</sup> day the grapes were pressed, and the press juice combined with the free run juice to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. No sulfur additions were made during the vinification of this wine.

**Maturation:** Aged 8 months in used French oak barrels, then racked into a stainless-steel tank to age for a further 5 months. Bottled without fining or filtration.

**pH:** 3.33

**Total SO<sub>2</sub>:** <10ppm



## Domaine de la Gouette 'La Siesta' Rosé 2021

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 100% Syrah

**Average Vine Age:** 33 years

**Altitude:** 130 feet (40m)

**Soils/Terroir:** Argiles Sableuses (sandy clay soils)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 23hl/ha

**Winemaking:** The whole bunches are directly pressed upon arrival in the cellar. Spontaneous fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, the wine is racked and transferred back to stainless-steel tanks for ageing. No sulfur additions were made during the vinification of this wine.

**Maturation:** Aged 8 months in stainless steel tanks. Bottled without fining or filtration.

**pH:** 3.33

**Total SO<sub>2</sub>:** <10ppm



## Domaine de la Goguette 'Les Pieds dans l'eau' Rouge 2021

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 80% Grenache, 20% Syrah

**Average Vine Age:** Grenache (27 years), Syrah (33 years)

**Altitude:** 130 feet (40m)

**Soils/Terroir:** Argiles Sableuses (sandy clay soils)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 28hl/ha

**Winemaking:** The Grenache and Syrah were harvested on the same day and co-fermented in concrete tanks. The grapes at the bottom of the tank were crushed and the remaining grapes left intact as full clusters. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 12 days the grapes were pressed and transferred back to concrete tanks to finish fermentation. No sulfur additions were made during the vinification of this wine.

**Maturation:** Aged 8 months in concrete tanks (75%) and used French oak barrels (25%). Bottled without fining or filtration.

**pH:** 3.2

**Total SO<sub>2</sub>:** <10ppm



## Domaine de la Goulette 'Prima Vera' Rouge 2021

**Region:** Southern Rhône

**Appellation:** Vin de France

**Grapes:** 100% Grenache

**Average Vine Age:** 45 years

**Altitude:** 130 feet (40m)

**Soils/Terroir:** Argiles Sableuses (sandy clay soils)

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 25hl/ha

**Winemaking:** Whole cluster fermented in fiberglass vats for 8 days. On the morning of the 9th day the grapes were pressed, and the press juice combined with the free run juice to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. At the completion of malolactic fermentation, a very low dose of sulfur (.8g/hl) was added to the wine.

**Maturation:** Aged 8 months in concrete tanks. Bottled without fining or filtration.

**pH:** 3.29

**Total SO<sub>2</sub>:** 15ppm

