

TECHNICAL SHEET La Rose de Lisse

Vineyard:

- Area under production : 3.4 ha
- Yield : 126 hl

Sustainable farming, sexual confusion for pest control, soil management and/or grass cover, shoot thinning, leaf removal, and crop thinning.

Hand-harvested into small crates, grapes are sorted twice (on a vibrating table and via Tribaie density sorting), then gently transferred into tanks by gravity. Fermentation uses gentle pump-overs and/or rack-and-return, with maceration lasting 18 to 23 days in 2023.

Blend:

- 80% Merlot
- 10% Cabernet Franc
- 10% Cabernet Sauvignon

Quantity: 14 tons – around 16,800 bottles (about 1,400 cases)

Aged 14 to 16 months: 100% in tank

