

L'EXPÉRIENCE

Sans Sulfites Ajoutés

2019

HAUT-MÉDOC

APPELLATION HAUT MÉDOC CONTRÔLÉE
CABERNET SAUVIGNON - MERLOT

This wine is the culmination of many long years of work on the reduction of sulphites. We no longer use sulphites in any of our winemaking procedures, and in 2017 we wanted to go even further and test eliminating the use of sulphites for stabilizing the wine during ageing. Yeasts produce sulphites naturally during alcoholic fermentation, which accounts for the tiny quantity that can still be found in the wine.

This vat with no added sulphites, which was intended for blending to reduce the overall level of sulphites, proved to be so astonishingly fresh, delightful and balanced that we chose to bottle it just as it was, without any barrel ageing or fining. It is ready to drink now, and its ageing potential remains as yet untested...

In recognition of its originality, we have chosen a series of labels for this wine, six in all, that represent innovative experiments in history, with each carton containing the entire collection.

Experience for yourself this ground-breaking wine in all its pure simplicity, produced from a vineyard whose origins go back three centuries.

Parcels: "La Bergerie" planted in 1967 and "La Gravière" planted in 1968.

Winemaking and ageing: Made without the addition of sulphites by perfect control of oxygen levels during the entire process right up to bottling.

Harvest: Hand-picked

Harvest date: 30 September

Cellaring: Ready to drink, may be cellared for 2 to 5 years.



Quantity: 2,800 bottles

Blend: 67% Cabernet Sauvignon, 30% Merlot, 3% Petit Verdot

Domaine Perganson is among the vineyards managed by the Vignobles de Larose group.

**Vignobles
de Larose**
sustainable vineyard

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