

**FACT SHEET (Fiche Technique)****THE WINES OF DEUX TERRES****VDP d'Oc Chardonnay – Les 3 Complices****Cépages:** 100% Chardonnay **Yield:** c50 hls per ha**How the wine is made**

The Chardonnay grapes are machine-harvested and the wine is made by directly pressing the grapes on arrival in the chai, the lees are racked naturally at a low temperature prior to fermentation (the solid matter in the tanks that results from pressing the grapes). The fermentation is long and at a low temperature to preserve and enhance the freshness of the wine.

**Production**

Approximately 6,000 bottles

**VDP d'OC Viognier – Les 3 Complices****Cepages:** 100% Viognier. **Yield:** c 50 hls per ha**How the wine is made**

The grapes are machine-harvested at optimum ripeness. The Viognier from Les Deux Terres is made by directly pressing the grapes on arrival in the chai, the lees are racked naturally at a low temperature prior to fermentation (the solid matter in the tanks that results from pressing the grapes). The must is then allowed to rest on its lees for several weeks in large oak fermentation tanks. This ensures the maximum extraction of flavour and preserves and enhance the freshness of the wine.

**Production**

Production is around 6,000 bottles depending on the Vintage.

**VDP d'OC Merlot – Les 3 Complices****Cépages:** 100% Merlot **Yield:** c 50 hl per ha**How the wine is made**

The grapes are subject to a long fermentation with frequent pumping of the must (*moût*) over the cap (*délestage*) to ensure that the maximum colour and flavour is extracted from the must. The developing wine is protected in the cuvees by a layer of carbon dioxide.

**Production**

Production is between 5 and 6,000 bottles depending on the vintage.

**VDP d'OC Rosé – Les 3 Complices****Cépages:** 100% Syrah **Yield:** c50 hl per ha**How the wine is made**

The rosé is made by the *saignée* (bleeding) process. The whole grapes are placed in the cuvee and the pressure exerted by the weight of grapes naturally presses juice from them. The length of time that this process is allowed to take place determines the colour of the juice; the longer the juice remains in contact with the grape skins the darker the resultant wine.

The juice is run off into separate cuvees and the must settled out at a low temperature to inhibit fermentation. Once this racking has finished the temperature is raised and fermentation starts. The whole fermentation process takes place in a temperature controlled environment.

#### **Production**

Annual production is between 3,000 and 4,000 bottles depending on the Vintage.

#### **VDP d'OC Pinot Noir – Les 3 Complices**

**Cépages:** 100% Pinot Noir **Yield:** c50 hl per ha

#### **How the wine is made**

Growing Pinot Noir –the classic and rather temperamental grape of Burgundy is rare in the Languedoc as the climate it is usually considered to be too warm. However, François has a personal passion for this cépage and has planted the rows of vines on a north/south axis, the opposite way to the rest of their vines which tend to be orientated east/west, this reduces the exposure to the sun and limits ripening times allowing the delicate Pinot Noir grape to prosper in this atypical environment. Bravo to François - his Pinot Noir is a treat!

The Pinot Noir grapes are subjected to a prolonged fermentation with regular *délestage* – pumping the fermenting must over the floating mass of grape skins and pips (the cap) that forms on the top of the cuvees. This ensures maximum contact of grape skin and must, extracting colour and flavour. Carbon dioxide is used to fill the top of the tanks to minimise unwanted contact with air and possible oxidation.

#### **Production**

Annual production is between 3,000 and 4,000 bottles depending on the Vintage.

#### **AOC Minervois – Cuvée Tradition**

**Cépages:** 55% Grenache Noir, 25% Syrah, 20% Carignan **Yield:** c50 hl per ha

Note: The majority of AOC wines are blend of a number of grape varieties and the blend varies from vintage to vintage the proportions stated here are for the 2005 vintage. The Grenache, Syrah and Carignan are typical grape varieties found in an AOC Minervois.

#### **How the wine is made**

The grapes are given a prolonged fermentation and kept in the cellar for a minimum of 6 months before release.

#### **Production**

Annual production is between 3,000 and 4,000 bottles depending on the vintage.

### **AOC Minervois – Cuvée Limitée**

**Cépages:** 85% Syrah, 10% Grenache Noir, 5% Carignan **Yield:** c 40 hl per ha

Note: The grapes for Cuvée Limitée are from the best terroirs on the Domaine grown on acidic, schistous terraces.

#### **How the wine is made**

The grapes are given a prolonged fermentation using CO<sub>2</sub> to control contact with air and frequent *pigeages* (manually breaking up the hard 'cap' which forms on the top of the fermentation tank, ensuring maximum contact of the lees with the evolving wine.) The wine is kept in the cellar for a minimum of 6 months before bottling and has the minimum intervention necessary to stabilise the wine. The wine may therefore throw a slight sediment..

#### **Production**

Annual production is between 3,000 and 4,000 bottles depending on the Vintage.

### **AOC Minervois – Cuvée des Pins**

**Cépages:** 90% Syrah, 5% Grenache Noir, 5% Carignan **Yield:** <40 hl per ha

The grapes destined for this limited edition Cuvée des Pins are grown on a special parcel of land surrounded by pine trees (les pins) and on a sandy soil which produces a special microclimate.. All the grapes for Cuvée des Pins are hand harvested and subject to selection prior to entering the chai.

#### **How the wine is made**

The grapes are subject to *maceration carbonique*, where the whole uncrushed grapes are placed in the fermentation tank and saturated with CO<sub>2</sub>. an anaerobic fermentation takes place without the aid of added yeast. This provides softness, roundness and more fruit to the finished wine. A second traditional fermentation follows. The wine is kept for a minimum of 6 months in the fermentation tanks prior to being bottled. The wine is subjected to the minimum intervention necessary to stabilise it and the wine may therefore throw a slight sediment.

#### **Production**

Annual production is less than 2000 bottles per year.

### **AOC Minervois – Cuvée Lou Barricat**

**Cépages:** 90% Syrah, 5% Grenache Noir, 5% Carignan **Yield:** <40 hl per ha

This is the top red wine of Les Deux Terres and like the Cuvée des Pins the grapes destined for this limited edition Cuvée Lou Barricat are grown on a special parcel of land surrounded by pine trees and on a sandy soil which produces a special microclimate. All the grapes for the Cuvée are hand harvested and subject to selection prior to entering the chai.

#### **How the wine is made**

The grapes for Cuvée Lou Barricat are subject to the same technique as Cuvée des Pins, after which the best selection of grape must is transferred to oak barrels to finish the fermentation and 'raised' there for a minimum of 12 months. The wine is then kept for a minimum of a further 12 months in bottles to further mature the content before release. The wine is subjected to the minimum intervention necessary to stabilise it and the wine may therefore throw a slight sediment.

#### **Production**

Annual production is less than 2000 bottles per year.