



**Bout d'Zan :**

Zan is a French traditional liquorice sweet that comes in small bits ("bouts"). Bout d'Zan (litteraly bit of Zan) was a friendly nickname for my father in his childhood, referring to his small size and tanned skin! Today, it refers to the liquorice flavor of this wine.

**Terroir:** Clay-limestone

**Yield:** 40 à 45 Hl/Ha

**Farming method:** biodynamic

**Method used:** Gobelet cut for the grenache and removal of the "anticipés" (early shoots); wiring on syrah with deleafing

**Harvest :** Entirely manual with strict selection at the plot.

**Vinification:** Without SO2 or yeast. Cépages are mixed in the vat.

**Cépages :** 80% Grenache noir / 20 % Syrah

**Cellar work:** "Eraflage" (destemming) 100%. Light crushing. Regulation of the fermentation temperatures. 15 day macération-Draining by gravity. Pigeage. Draining by gravity. Pneumatic pressing. 7 months in "foudre" barrels for 30% of the wine.