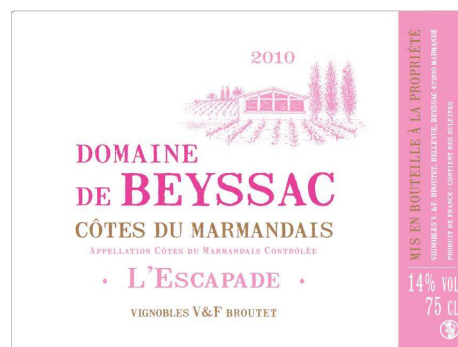


## L'Escapade 2010



### Vineyard (this vintage)

- South facing clay and limestone hillsides, overlooking the valley of the Garonne
- Area 0.25 ha, planting density of 4000 plants/ha with a yield of 45 hl/ha
- Age of vines: 18 years
- Grapes : 50% Merlot, 50% Cot
- Engaged in Organic Farming since January 2010



### Viticulture

- Rows weeded mechanically (rotary blade and intervine tools), grassed inter-rows
- Mechanical cropping and sucker removal
- Debudding, resawing, hitching, échardage, and deleafing by hand
- Mildew and oidium treatment by spray, face by face (copper <4kg/ha/an, and sulphur)

### Winemaking

- Hand harvested in small crates
  - Destemming, sorting and maceration of the berries in the press for a few hours until the desired colour is obtained, then pressing with cold settling
  - Fermentation at 18°C in thermo regulated stainless steel vats
  - Fining with bentonite (natural clay)
  - Light filtration during bottling, preserving all the qualities of wine. Deposits can be observed in the bottle; they are natural and not detract from the quality of the wine.
- |                        |                                    |
|------------------------|------------------------------------|
| • Appellation :        | AOP Côtes du Marmandais rosé (dry) |
| • Alcoholic strength : | 14 %vol                            |
| • Quantity produced:   | 1,490 bottles 75cl                 |

### Honors

- **Gold Medal** at Concours Général Agricole de Paris, 2011

