DOMAINE DES ENFANTS

La Larme de L'Âme 2010

Varieties:	50% Syrah, 25% Grenache, 25% Carignan
Soil:	Schiste/Granite/Gneiss
Age of the Vines:	Old Vines (before 1950) for the Grenaches and Carignan, 35 years for the Syrah
Yields:	5 hl/ha
Vinification:	Fully destemmed, sorted twice, cold maceration, fermented with indigenous yeast in demi-muid, punched down by hand
Cellar Ageing:	French oak barrels of second passage 225 to 600 liter for 24 months, 1 month in stainless steel tanks before bottling
Bottling Date:	September 2012
Production:	1'500 bottles
Alcohol:	14,32% vol.
ph:	<0,5 g/l
Residual Sugar:	0,36 g/l
SO^2 total:	<7 mg/l
Volatile Acidity:	0,58 g/l
Vintage:	An earlier year with severe cold and rain during the middle of harvest which forced us to suspend harvesting shortly. However, we managed to get a very good quality out of 2010.