

# Orpiment

**Appellation** : Red VISAN Côtes du Rhône Village

**Location** : VISAN

**Yield** : 30 hl/ha

**Vineyard** : Old Grenache (70%) and Syrah (30 %) vines

**Geology** : Clay-limestone soil

**Natural wine-making process** :

Sorted manual picking

15 days maceration in stainless steel vats

Partially de-stemmed clusters

Fermentation with natural yeasts

Light addition of sulfite after malolactic fermentation, depending on vintages

**Ageing** : 8 months barrel and demi-muid ageing

**Bottling** : Beginning of summer

**Short recommendation** : Open within 2 years and drink within 5.

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