

# Le Volute, 2020

By **Les Equilibristes**

Appellation: Côtes du Forez

Region: Languedoc

Country: France

Colour: Red

Grape Varieties: Gamay

Soil type: Granite, Sand, Schist, Volcanic

Vessel type: Clay Pot - Amphora, Stainless Steel

Unfined.

Unfiltered.

Low sulphite.

**Notes on additives, aids & processing used:**

Organic/Biodynamic/Equivalent

Total Sulphites: 35 mg/L

This wine is fermented spontaneously.

Other Information: Vine / Full Tillage, and

certified biodynamic certified demeter,

Phytotherapy Wine / Hand harvest, 14-day

fermentation with 20% whole bunches,

indigenous yeasts, sweet extractions, Aging

on fine lees Spirit : To highlight through the

Gamay this rare soil complexity made of

black mica on granit

