



**APPELLATION**

VIN DE FRANCE

**COLOR**

RED WINE

**VINTAGE**

2022

**FARMING**

ORGANIC & BIODYNAMIC

**VINE AGE**

15 YEARS

**VARIETAL**

100% PINEAU D'AUNIS

**ALCOHOL**

13%

**SOIL**

GRAVEL CLAY ON GREEN CHALK ALTERATION

**FERMENTATION**

GRAPES ARE COMPLETELY DE-STEMMED, MACERATION OF 7 WEEKS.

FERMENTED WITH NATURAL YEASTS.

**AGING**

7 MONTHS IN OAK BARRELS.

FILTERED. UNFINED.

**SO2**

15 MG/L

**AGING POTENTIAL**

5 YEARS

**CASES PRODUCED**

830 CASES

**TASTING NOTES**

The typical varietal of Pineau d'Aunis is black pepper. On the palate, a round and delicious attack with discreet tannins makes it a very digestible wine but without deviating from the long-term which is quite astonishing.

## **MANOIR DE LA TÊTE ROUGE**

K' SA TÊTE

### **THE STORY**

"peasant and responsible agriculture is a way of life and of thinking. when producing my grapes, i aspire to act sensibly for the people and the planet . this state of mind develops naturally from a respectful relationship with nature. since 1998, the vineyard has been cultivated and certified by ecocert in organic farming and since 2010 in biodynamic farming by biodyvin. knowing how to adapt to a changing environment requires constant questioning. the planting of forgotten grape varieties such as pineau d'aunis, the incorporation of trees into the cultivation of the vine (agroforestry) or the gradual abandonment of all modern oenology are avenues that i have followed for more than 20 years. other projects will emerge in the coming years. revitalizing authenticity, durability and liveliness is an integral part of the culture of my estate. the entire manoir de la tête rouge team and i are passionate about this peasant and caring approach."

