



Domaine Cinq Peyres

Amassa 2016

Headed by young winemaker Charles Bonnafont, Domaine Cinq Peyres is located on the heights of the Cordes plateau, in Cahuzac-sur-Vère. The name of the estate comes from the richness of the land and the various limestones that make it up. It is a certified organic and biodynamically farmed 6-7 hectare vineyard, with phacelia, clover, cereals, spelt, beans and radishes growing between the vines on richly diverse hillsides in one of France's oldest viticultural regions, Gaillac, established in Roman times and perhaps even earlier. Charles grows the following grape varieties: Loin de L'Oeil, Mauzac, Gamay, Brauocol, Duras, Syrah and Merlot. "We attach great importance to the rhythm of nature, to the good health and balance of the soil and to the development of biodiversity. Hygiene and tasting are at the heart of the work in the cellar."

<http://domaine-cinqpeyres.fr/>

Technical data:

WINE NAME: Amassa
APPELLATION: Gaillac
GRAPE VARIETIES: 50% Duras, 50% Brauocol
YEARS PLANTED: ??
ALTITUDE: 350-500m
SOIL: Clay, volcanic tufo and chalk
FARMING: Certified organic, practicing biodynamic
MACERATION: One month done as "millefeuille"
YEASTS: Native
FERMENTATION: ??
ELEVAGE: Two years in five-year-old barrels
CLARIFICATION/FILTRATION: None
VEGAN: Yes
TOTAL SO2: None added
ALCOHOL CONTENT: 13.5%