

# Density 2010

Domaine Bourdic

**Alcohol by vol%:** 12.5 %vol

**Residual sugar:** 0.8 g/l

**Age of the vine:** 6 years

**Blending:** 63% Vermentino, 37% Roussanne

**Terroir:** Marny base, fairly recent alluvial soil; part tuf, part a mixture of sand and clay

**Climate:** Mediterranean

**Yields:** 20 hl/ ha

**Pruning shape:** short in height, spread-armed cordons (Royat,) in line

**Yearly production:** 3600 bottles

**Harvest:** by hand and sorted by manually

**Vinification:**

-Blending by harvest

-Destemming

-6 hours maceration

-48 hours settling of must

-Fermented with selection yeast

-12 days fermentation with a low temperature

-no chaptalization

**Maturing:**

-19 days maturing on the lees with agitation of the lees

-4 month in vat

-rackings

-fining with bentonite and fish products

-no treatment, no stabilization

-light filtering before bottling

