

LES EQUILIBRISTES 'HIRSUTE' PÉRIGORD ROUGE



Cabernet Franc and Merlot. Aromas of cherry and raspberry with oak, vanilla and earthy qualities. Flavors of blackberry, cherry, vanilla, leather and earth. Creamy, juicy and dry with discreet tannins. Smoky touches on the medium length finish. Great with beef, pork, game (deer, venison), poultry and mild, soft cheeses. Organic.

The grapes come from the hillsides of the Dordogne Valley, Vin du Périgord Appellation, Southwest France.

The soil is made up of clay. The vineyards are tilled and only organic fertilizers have been used for 20 years, with the sowing of green fertilizers every fall. Organic farming under certification. Phytotherapy (herbal medicine) thanks to the medicinal plants also grown on the vineyard. The grapes were harvested by hand. Vatting of Cabernet Franc in whole bunches, the Merlow is de-stemmed. Indigenous yeasts, gentle extractions, reincorporation of presses, aging on fine lees in stainless steel tanks. Unfined/unfiltered.

Les Equilibristes (Tightrope Walkers) are François de Monval and Florent Girou. François is a wine merchant and restaurant owner in Paris, and Floret is a wine-grower and consulting oenologist in the Dordogne. They aim to produce one of a kind, quirky cuvees from small estates all across France. Their central focus is to fashion wines that possess *équilibre* (balance). Les Equilibristes have a simple set of rules they follow in winemaking: great terroir, indigenous grape varieties, organic winemaking practices, indigenous yeasts, minimal sulphur, minimal intervention in the cellar and complete synergy with the wine-grower. The results are simply stunning. Each year, they purchase a select amount of grapes from which they produce terroir driven, organic cuvees that express a clear identity and sense of place. It's a collaborative process, from choosing the site to final bottling.

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Tasting Note:

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Shelf Talker:

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