

LES EQUILIBRISTES 'HIRSUTE' PÉRIGORD BLANC



Sémillon, Sauvignon and Chenin. Golden apple, pear, lemon zest and a long, subtle tartness. Medium bodied, it is very fresh with a slightly tannic structure and a rich texture. Complex and satisfying. *Hirsute* (hairy) imbues a sort of wildness which its name implies. A great food wine! Pair with seafood of all kinds, poultry, pastas and salads. Wonderful with fruity desserts. Organic.

The grapes come from the hillsides of the Dordogne Valley, 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. Maceration of the Sauvignon for 48 hours. The Sémillon and Chenin are directly but progressively pressed. Indigenous yeasts. 20% aged in 4-year-old barrels for 6 months without topping. Aging on fine lees. Unfined/unfiltered.

Les Equibristes (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 Equibristes 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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Sémillon, Sauvignon & Chenin. Golden apple, pear, lemon zest & a long, subtle tartness; medium bodied, fresh & refreshing with a slightly tannic structure & a rich texture. Organic.

Shelf Talker:

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