

TECTONIQUE DES JUS

2025-First Tremor



Purs Jus de
Montoisel



Identity

PROFILE : MACÉRATION ROSÉ

BLEND : 70% **ARTABAN** 30% **FLORÉAL**

ALCOHOL : 10% VOL

QUANTITY: Micro-cuvée (170 bottles)

Le terroir

GEOLOGY : VOLCANIC & SANDY-CLAY SOIL (Weathered granite rocks).

VINES : RESISTANT HYBRID GRAPES (Planted in 2023).

ECOSYSTEM : AGROLOGICAL DESIGN IN AGROFORESTRY.

FARMING : GROWN WITHOUT ANY CHEMICAL TREATMENT. Vines protected by hedges and permanent pastures for total biodiversity. HAND GRUBBING.

Winemaking

FERMENTATION : SPONTANEOUS (Wild Yeasts)

TECTONIC METHOD: Direct press for whites and part of reds. WHOLE BUNCH INFUSION of Artaban (4-day soak in the juice).

PRESSING : Slow pressing on a TRADITIONNEL VERTICAL PRESS.

AGING : 4 months in FIBER TANKS

PURE JUICE: NO ADDITIVES. NO SULFITES ADDED. UNFILTERED.

Tasting

THE PROFILE: ELECTRIC, FRUITY & FUNKY ROSÉ. A light, fluid, and digestible juice (10% alc.). A true "glou-glou" wine crafted for conviviality.

IN THE GLASS: LOOK: Intense Rosé / Light Ruby.

PALATE: Lively energy, crunchy fruit, light structure.

SERVICE & PAIRING : Serve chilled (10-12°C). The ultimate APERITIVO companion