

# DOMAINE LES CARMELS – L'ABONDANCE

PROTECTED DESIGNATION OF ORIGIN : Cadillac-Côtes de Bordeaux

SURFACE OF THE VINEYARD : 7 hectares

DENSITY OF PLANTATION OF THE VINEYARD :

- 0,66 ha planted at 3300 trees per hectare and aged of 35 years and more
- 5,77 planted at 5500 trees per hectare and aged of 25 years and more
- 0.50 planted at 6200 trees per hectare in 2018

GLOBAL GRAPE VARIETIES : 66% Merlot, 17% Malbec, 11% Cabernet Franc & 6% Cabernet Sauvignon

SOIL :

A view which illustrates the soil of the area and its character was expressed by local people who said «your earth is in love with you Sophie». To fully understand this expression one only has to walk around (particularly in damp conditions) to find it clings to you like a lover, literally on your boots ! Indeed, the ground is dominant with white, blue, green red or brown clay elements.

But as it is usual in this sector, the soil is extremely varied with limestone zones and other rocky sectors. At any rate, the suitability of the ground to the production of vines was demonstrated as remarkable when, excavating to a depth of 8 meters prior to construction of the wine storehouse, the exposed clay at the depth was observed to be full of roots.

CULTURE :

The domain is committed to organic approach since 2010, certified by Qualisud. We dedicate lots of our energy to the work of the ground and to control a qualitative grassing which, coupled with clays, takes care to regulate the shoot of the vine. We lead the vineyard in «Bordelaise pruning» and make all the operations in green necessary to obtain high quality grapes (removing the unwanted new shoots, trellising high, thin the leaves and removing green bunches of grapes thinning out the leaves if needed).

VIN DE FRANCE asserted to the Federation VIN MÉTHODE NATURE (Natural wine method) : *hand harvest, no input in the cellar, no filtration - wine without sulfur*

L'ABONDANCE's BLEND : Malbec

PRODUCTION : Around 3 000 bottles

WINEMAKING : The date of grape harvest is defined according to the tasting of the berries.

The work in our cellar with gravity system is modulated according to the quality of harvested grapes, and supervised from day to day depending on the tasting. We are looking for a moderated extraction so as to limit the tannin structure and to keep a good drinkability. Indigenous yeasts et no sulfur added. The wine is aged in sandstone jars for a year in order to give our wine a creamy texture as well as a chalky finish.

THE PROFILE OF ABONDANCE : Flowerish nose (violet) - Little red fruits - Peppery finish - A fruity and lively wine with a creamy texture



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DOMAINE LES CARMELS

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