

# DOMAINE JÉRÉMY BRICKA – ÉTRAIRE DE L'ADUI

Rhône-Alpes



**APPELLATION:** IGP Isère

**BLEND:** Etraire de l'Adui

**WINEMAKER:** Jérémy Bricka

**VINEYARD:** \_\_\_\_\_

Jérémy farms five hectares south of Grenoble. He began replanting a selection of whites: Verdesse, Mondeuse Blanche and Altesse; and reds Persan, Etraire de l'Adui, Douce Noire and Mondeuse Noire in 2015. His vineyard is located in the foothills of the Alps, with a south-easterly exposure and sits at an altitude of between 500m-700m. Vines grow in black shale soils and enjoy naturally cool temperatures, which keep disease risk low.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic.

**WINEMAKING:** \_\_\_\_\_

The fruit is hand harvested, with one quarter of grapes undergoing semi-carbonic maceration. The fruit macerates for 10-12 days before pressing into stainless steel to complete fermentation with indigenous yeasts. When complete, the wine is aged in large old oak barrels for 11 months. The wine is neither fined nor filtered, and sulphur additions are kept very low at just 20 mg/l before bottling.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.

