

FLO BUSCH – CUISSE DE NYMPH

Languedoc



APPELLATION: IGP Pays d'Hérault

BLEND: Grenache (75%). Carignan (25%)

WINEMAKER: Florian Busch

VINEYARD:

Flo's vineyards are located around Montpeyrroux, in Terrasses du Larzac. A relatively high altitude area within the Languedoc, with high diurnal temperature variation, in the foothills of the Cévennes. The Grenache is from 30 years old vines growing on a mix of broken up limestone, rounded pebbles and quartz. The Carignan is from 40 year old vines grown on blue and yellow limestone marl with sandstone sediments and rounded pebbles.

VITICULTURE:

Vineyard work has been organic from the start of the project. The Grenache is in conversion to organics and will be certified from the 2023 vintage. The Cinsault is certified organic. They also use biodynamic practices.

WINEMAKING:

The grapes are hand harvested and direct pressed in a small manual vertical press. Fermentation is with natural yeasts in stainless steel. After fermentation the wine is transferred to tanks where it rests for six months before bottling without fining or filtration.

WEBSITE: [https:// www.flobusch.com](https://www.flobusch.com)

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Fresh redcurrants, rhubarb and grapefruit peel on the nose. Fresh and juicy with ripe red fruit and pithy notes. A fantastic food wine.