

FLO BUSCH – LOU BRAGALOU

Languedoc



APPELLATION: IGP Pays d'Hérault

BLEND: Grenache Blanc

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 Blanc is from 30 years old vines growing on a mix of broken up limestone, rounded pebbles and quartz.

VITICULTURE: _____

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

WINEMAKING: _____

The grapes are hand harvested. 80% are direct pressed in a small manual vertical press, the remaining 20% is kept full cluster for the fermentation. Fermentation is with natural yeasts in stainless steel. After fermentation the wine is transferred to used barrels and tanks where it rests for 10 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: _____

Restrained on the nose with melon and citrus. Nicely rounded with good acidity. Orchard and stone fruit, citrus and a touch of herby spice.