Domaine du Petit Bonhomme
Acrobate



Winery: Domaine du Petit Bonhomme
Vigneron: Fabien Chanavas
Appellation: Vin de France
Location: Provence

History of Domaine:

Fabien's mission has been—and continues to be—to farm and vinify without any additional chemical inputs. His passion for agroecology and biodynamic practices has led him to use only the smallest portions of copper in the vines; no pesticides or herbicides are utilized at Domaine du Petit Bonhomme. The soil is exclusively plowed by Fabien's two horses. All grapes at Domaine du Petit Bonhomme are harvested by hand; only indigenous yeasts are used to carry out fermentations in the cellar; all wines are bottled unfined, unfiltered, and without any additional sulphur. 1000 bottles produced.

Cuvée: Acrobate

Grape Variety: 95% Grenache Blanc, 5% Grenache Gris (25 year-old vines)

Vineyard: Clay, silt

Exposure: Southern

Vinification:
After a manual harvest, the grapes are crushed and de-stemmed. Grapes are left on the skins for 11 days, wherein primary fermentation begins using indigenous yeasts only in fiberglass tanks. Temperature controlled. After fermentation has completed, the wine ages for seven months. One-third of the wine ages in old barrique, while the remaining ages in fiberglass—-before being bottled unfined, unfiltered, and without the addition of any added sulfur.

Bottles Produced:
1000 bottles produced.