

# RIFT 69

## TERROIR

Many millions of years ago, a north-south rift formed in the earth's crust giving rise to the highland that today forms the Beaujolais-Villages appellation area. Here, the steep and complex terroirs that are made up of granitic, magmatic and metamorphic rock allow the Gamay Noir grape to brilliantly express its personality.

## VINIFICATION AND MATURING

RIFT 69 is crafted with absolutely no addition of sulphite from harvesting to bottling. Maceration of the partially de-stemmed grapes, that were hand-picked at peak ripeness, is in stainless steel vats and lasts around a fortnight. This is for optimal extraction of the phenolic compounds that give real texture to the wine. 9-month maturing over fine lees protected from oxygen, feeds, gives depth to and stabilises the wine, conferring on it its original spice and mineral feel.

## DEGUSTATION

RIFT 69 boasts a deep dark crimson robe with purple-blue tints. This wine gives off cherry, blackberry and bilberry aromas, embellished with spicy and mineral notes. The mouthfeel is dense, powerful, round and balanced with noteworthy spice and liquorice length.

## CARACTERE DISTINCTIF

Its technical director, Jean-Pierre Rodet, first made wine under the guidance of Jules Chauvet, the famous producer, winemaker, eminent scientist and oenologist, recognised as the "father" of the natural wine movements.



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