



*Just like a "kiddo"
this wine is young, vigorous
and it speaks honestly!*

*We release it just 6 months after the
harvest and it is sulphur-free ...pure
fruit goodness in a bottle!!*

*Le Marmot comes from our Castillon terroir,
where we also grow its older sister,
Château La Brande.*

*The 2018 vintage is made with grapes from 2 plots,
50% Merlot and 50% Cabernet Franc,
they were respectively harvested
on the 20th and 28th of September.*

*We have been following the principles of organic viticulture in
our vineyard for 10 years now. Started in 2017, our conversion
will be official in 2020.*

Natural wine-making process:
*alcoholic fermentation in stainless steel tanks,
native yeast, no oenological additives...
fruit only!*

« Sulphur-free wine »

(Analyses below)

Produced in limited quantities: 4 200 Bottles,
360 Magnums and 18 Double Magnums.

**Karl et Yann
Todeschini**

Alcohol content	13.29 %Vol
Volatile acidity	0.21 g/l H2SO4
Total SO2	< 3 mg/l
Glucose Fructose	< 0.2 g/l
Malic acid	0
Total acidity	3.15 g/l H2SO4



RAPPORT I

Résultats d'analyses

Pesticides

Liste spécifique Vin

Soufre S8

Résultat

Unité

D < 0,01

mg/l