

Domaine Ribiera 'A Bicyclette' 2019

Producer: Regis and Catherine Pichon

Provenance: Languedoc

Grape(s): 100% *negoce* Cabernet Sauvignon

Fermentation/ Aging: 2 days of maceration before fermentation and aging in resin tanks for 10 months.

Fining/ filtration: none.

Sulfite: vintage dependant - never more than 20 ppm

Misc: 'A Bicyclette' is named and labeled to evoke nostalgia.



The Producer:

Domaine Ribiera is one of those classic big city sommelier to small town vigneron situations. Regis Pichon and his wife Christine left successful hospitality careers and the Parisian clamour behind in 2005 for the bucolic goodness of the Languedoc. The domaine is centered around intuition and a belief that less is more. These wines reflect their clayey, redstone terroir without pomp, showing ripeness and sunbaked stony goodness. Simple & delicious.

The Winery:

'A Bicyclette' is Domaine Ribiera's *negoce* wine; they purchase the juice of locally grown, Cabernet Sauvignon after two days of maceration. They ferment and age the wine like they do their other wines without additions in resin tanks with 10 months of aging. The wines are often bottled without added sulfite but when they feel there's need, they'll add no more than 20 ppm shortly before bottling.

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