



La Combe Des Fous

In the years 1905-1910, our great-grandfather Edmond TACUSSEL planted vines on a combe. "But he is crazy!" said his contemporaries "The stones are too big, he won't be able to work with his horse...". Today, some families who own vines in this area can tell the same story. Consequently, this name is a wink to all these madmen who gave birth to one of the best terroir of our appellation: LA CRAU.

ENCEPAGEMENT:

GRENAICHE: 60 %

(from a very low yielding vineyard planted in 1905.)

SYRAH: 20 %

CINSAULT: 10 %

VACCARESE: 10 %

HARVEST:

Yields of approximately 20 hectolitres per hectare.

The grapes must be picked and sorted by hand.

Use of tippers up to 1,000 KG.

Daily tasting of the grapes during the harvest period.

This operation allows us to pick the grapes at the best time to benefit from their optimal maturity. We know the plot to be harvested the evening before for each of them.

WINE MAKING:

Destemming of the grapes.

Partial crushing depending on the vintage. The vat is hand-picked, all the marc is crumbled and then plunged to the bottom of the vat for optimal extraction of the elements of the grapes in the future wine.

The vats are unballasted, i.e. the juices are removed from the container to be put back either at the bottom, sheltered from the air, or at the top in search of oxygenation, depending on the needs. This method allows us to gently extract the noblest tannins with deeper substance and to emphasise a complex aromatic palette. Vatting lasts 35 days in concrete vats with temperature control throughout the vinification process. We use a pneumatic press to respect the grapes and we separate the press juice from the free-run juice, which will be used to make the Combe des Fous.

BREEDING:

The Grenache is aged exclusively in concrete vats for 9 months. The other grape varieties are aged in new barrels for 9 months as well.

BOTTLING:

Bottling is only carried out on fruit days according to the lunar calendar. We use light filtration.