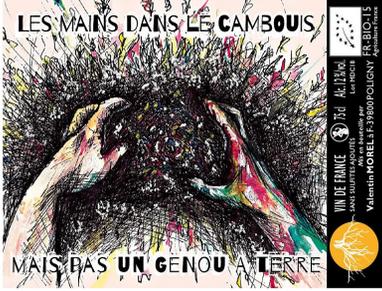




Valentin Morel Vin de France Hommage à la Canaille (100% Resistant Hybrids) 2020

In 2017, Valentin Morel planted a small vineyard with a blend of resistant hybrid grapes. These non-vinifera vines have long been considered to produce lower quality grapes than the 'noble' vitis vinifera vine, but Valentin worked with a local researcher to select new high quality hybrid blends, which have the undeniable appeal of being resistant to diseases. Planting this vineyard and producing this wine are also a political statement, as Valentin says "a voluntary act of resistance" against the entire phytochemical industry (both organic and non organic) because there are no additives of any kind used in either the vineyard or during the vinification.



Technical Information

VARIETAL: Plantet rouge, Seyve-Villard B, Rayon d'Or B, Sauvignier Gris B, Sauvignac	COUNTRY: France
TYPE: Red Wine	APPELLATION: Vin de France
RESIDUAL SUGAR:	ALC: 12.00%
SO2 TOTAL: <20 mg/L	PRODUCTION:
VEGAN: Yes	UPC:

Viticulture

FARMING: Organic Certified, Biodynamic Practices	SOIL TYPE: Iris marl from trias epoch
VINEYARD: Boutasses	PRUNING:
VINE AGE: 2017	EXPOSITION:
VINEYARD SIZE: 0.2 ha	ALTITUDE: 350m

Vinification and Elevation

VINIFICATION: 3 days maceration after destemming in stainless steel tanks. Alcoholic and malolactic fermentation.
ELEVAGE: Ageing in stainless steel tanks.
SO2 USE:
FINING & FILTERING: Bottling on the 06/04/2020, no added sulfites

About Valentin Morel - Les Pieds sur Terre

Just a few years after earning a masters degree in international law, Valentin Morel decided he would prefer making wines inspired by his readings of biodynamic visionary Rudolph Steiner, the radical Japanese farmer Masanobu Fukuoka, and the American champion of validated manual labor Matthew B. Crawford. Valentin studied winemaking in Alsace, where he was introduced and influenced by natural winemakers like Pierre Frick and Bruno Schueller, and returned to take over the family domaine in 2014. The entire domaine is certified organic, but farmed "beyond organically" with cover crops and complementary plants like radishes and bean interspersed between rows of vines which are rolled down rather than plowed each year to ensure a healthy soil conservation. All the vineyards are hand harvested, and vinified with native yeast and the absolute minimal addition of SO2 (many cuvées have none at all). Nothing else is used, as Valentin believes wine should be simply fermented grape juice and nothing else, and his wines must be considered as natural wines.

