

The year has been extremely harsh in terms of climate: rainy during blossoming, heat, no rainfall in August and September. However vines are resourceful; vines protect themselves much better against a dry weather than against rainy conditions. Roots draw the terroir deep into the soil. Now, harvests are completed and we are much pleased with what we got. Blossoming gave lots of healthy fruits up until their ripeness. In the winemaking cellar, pressed juices and fermentations let us expecting a wonderful vintage!

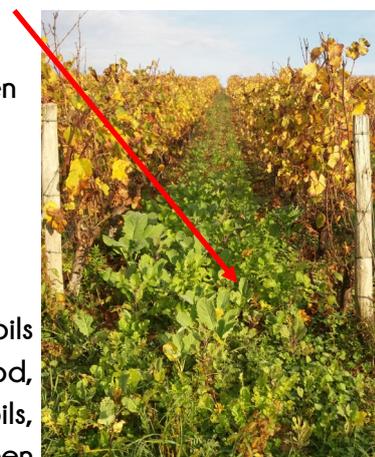
A NEW PLANT IN OUR VINEYARD: THE CHINESE RADISH!

During last Autumn, we planted Chinese radishes (forage radish, vetch, bristle oat), green fertilizers into the vineyard. This ancient practice is implemented in many cultural systems (cereal based rotation, vegetable culture, livestock farming).

Objectives pursued:

Benefit for soils: structure, biological activity

The mechanical action between the rows up to 1.5 meter deep breaks up soils compaction. Water and air penetration is improved as well. During their growth period, green fertilizers quickly and intensely stimulate the biological activity of the soils, especially after their burying. As soon as the biological cycle is completed, green fertilizers are mechanically degraded. Hence the vine can assimilate mineral elements. As they are kept during winter, green fertilizers will moderate rainwater leaching. If the cultural period lasts over 50 days, leguminous plants will improve the soil fertility by fixing atmospheric nitrogen.



Weed control

Autumn season is the most profitable sowing period for the vine.

Mild weather and temperatures from September to mid November are favourable to seeding covering.

Chinese radish Raïta



A sauce easy to prepare...

Ingredients

- 1 Chinese radish
- 1 garlic clove
- 3 tablespoons of chopped parsley
- 2 tablespoons of minced chive
- A hint of lemon juice
- 150 gr of Greek yoghurt
- Salt and pepper
- The Chinese radish can be replaced by any other radish!

Cooking

Finely peel and grate the Chinese radish, drain it well (so as not to water the yoghurt too much).

Put the grated radish into a salad bowl, add pressed garlic, chopped parsley, minced chive and lemon juice, and then toss well the ingredients. Add the Greek yoghurt and toss again. Add salt and pepper according to your palate. Place the preparation into the fridge before serving.

The result is fresh, a little spicy and will well accompany grilled meat for example.

This sauce is delightful with smoked fish (smoked salmon or trout).