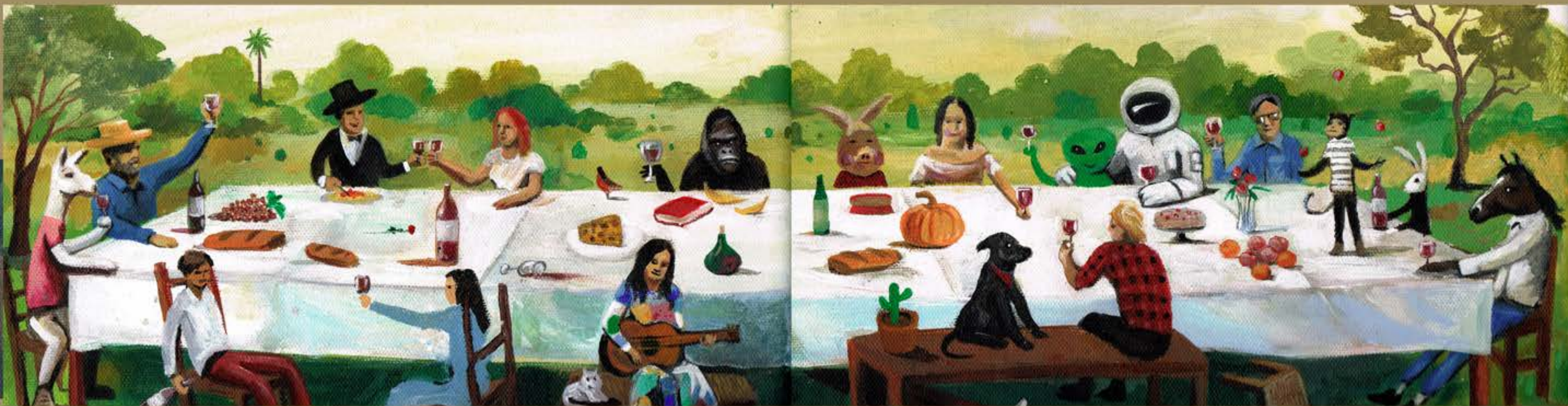


Colchagua By L'ENTREMETTEUSE! *Chile*







L'ENTREMETTEUSE

In essence, our vision is of limited volumes and the desire to be independent of traditional commercial norms. I am a French agronomist and winemaker from Montpellier, I have lived in Chile for 30 years and have worked for 20 years in the wine industry in large and medium-sized wineries. I have spent almost all my professional life in the valley and feel deeply in love with Colchagua.

In 2016, I made a 180-degree turn in my thinking about wines and started to advocate Colchagua from a different perspective (#colchaguautrement), more artisanal and experimental, more minimalist because it seemed interesting to me to support this wine cartography from an authentic and honest vision. I had in mind to break the schemes and all the preconceived or pre-established ideas about Colchagua: Colchagua is red wine, the Carmenere grape, etc. ... but Colchagua is also white wine, sparkling wine, orange wine, it was necessary to mark the contrast with the established and show that we can do something totally "punk" like the Pet Nat or Four Skins of pellicular maceration. They served to dust off some paradigms.

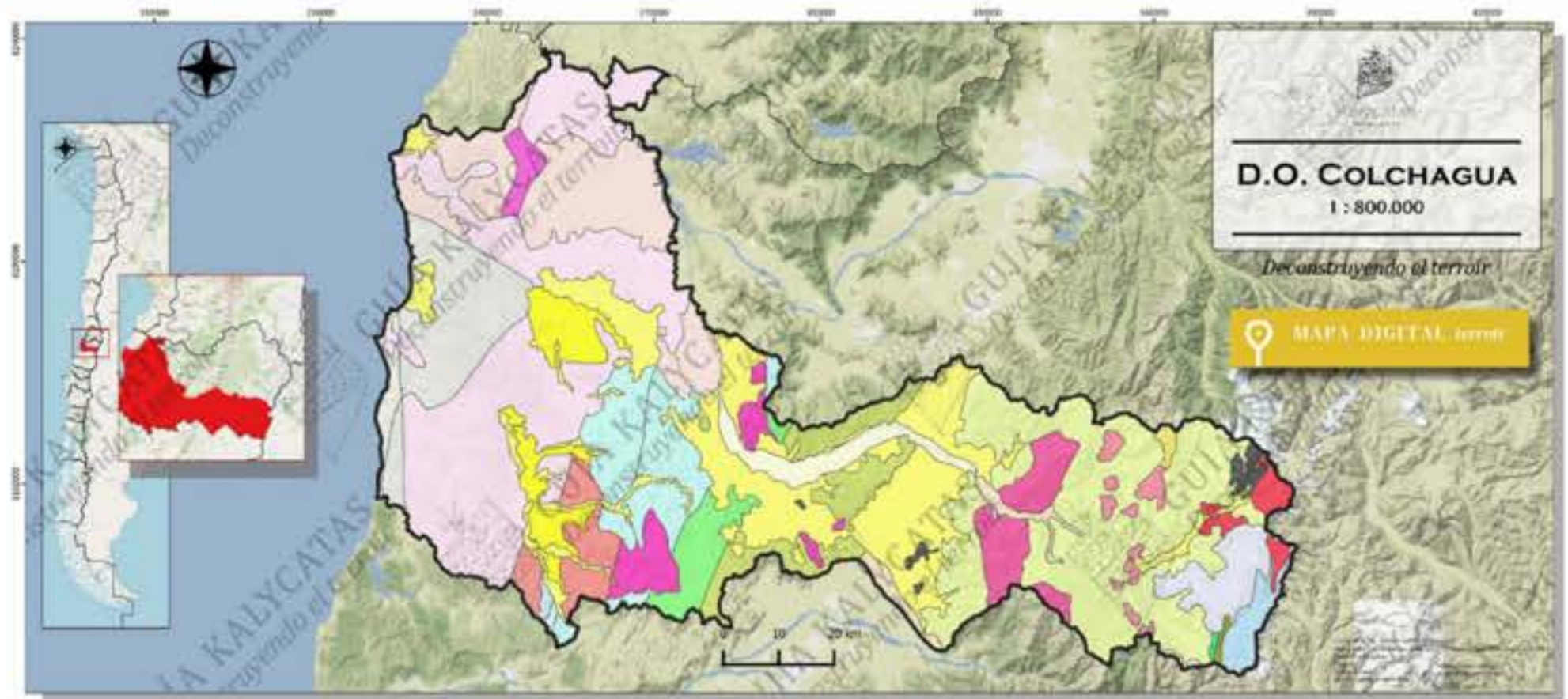
#colchaguautrement

COLCHAGUA

Valley

OCEANO PACIFICO

La Pituca



- | | | |
|---|---|--|
| <ul style="list-style-type: none"> Mn Complejos volcánicos parcialmente erosionados y secuencias volcánicas tl Depósitos aluviales, coluviales y de remoción en masa tlm Depósitos de avalancha volcánica lf Depósitos fluviales Plm Depósitos pleistocénicos Plm Dálmicas y monodálmicas de piroclastos y lavas, en la Cordillera de la Costa Qm Formaciones Quebrada Mariposa y Veta Negra tlm Formaciones Rio Damas y Lenas-Espinoza tlm Granitos muy antiguos, más cargados a plagioclasas y menos cuarzo en la precordillera y cordillera principal entre Arica-Parícuta y Coquimbo tlm Intrusivos graníticos, resaca de horribilidad y biotita con sus nidos de cuarzo y más plagioclasas | <ul style="list-style-type: none"> Plm Intrusivos que aparecieron después de los dinosaurios cargados de plagioclasas gruesas y hornblenda Plm Píroxenos y filitas que estuvieron a profundidad y temperaturas medias Plm Plutones flamenco y Caldera-Pajonales Plm Rocas graníticas en la Cordillera Principal entre la región Maipo a Los Lagos Plm Rocas muy antiguas. Esquistos con metamorfismo de alto grado, es decir de exposición a alta presión y temperatura Plm Secuencia sedimentaria marina y transicional Plm Secuencias básicas y centros volcánicos básicos a intermedios Plm Secuencias sedimentarias continentales aluviales, fluviales y lacustres Plm Secuencias sedimentarias marinas litales o de plataforma | <ul style="list-style-type: none"> Plm Secuencias sedimentarias marinas litales o de plataforma Plm Secuencias sedimentarias marinas transgresivas Plm Secuencias sedimentarias y volcánicas Plm Secuencias volcánicas continentales y marinas Plm Secuencias volcánicas y sedimentarias marinas Plm Secuencias volcánicas sedimentarias Plm Secuencias y centros volcánicos parcialmente erosionados Plm Una roca granítica con poco cuarzo y más feldespatos y plagioclasas. Se formaron hace "solo 22 Ma" Plm Zona con conglomerados, areniscas, limolitas y arcillolitas Plm Sin información |
|---|---|--|

UNIDAD GEOLÓGICA.

GUÍA DE VINOS de terroir

GUÍA KALYCITAS Rodrigo Ortega

[Volver a MAPAS D.O.](#)



It is clear that in the valley there is a range of terroirs, microclimates and grape varieties that extends from the Cordillera to the sea. To be true to this landscape, winemaking without intervention is a great tool to search for identity and reinforce origin. "Without corrective vinification it is more difficult to make wine", it is a question of balance that is acquired with experience and in this sense each vintage is an unknown. There is no intervention or correction, we do not pump, we try to be as detailed and careful with the raw material, all imperfections are eliminated with a drastic manual selection. We do not use yeasts, enzymes or tannins, there is no treatment or filtration, these are artifices that exist to compensate for a weakness in the raw material. The potential of each vineyard will be worked alone, co-fermented or with blends, with a particular method of vinification and with specific aging. We adapt to the differences between vintages and try to highlight them, presenting a new image of Colchagua each year with respect, sincerity and simplicity.



#colchaguaautrement



ROUGE GORGE

no sulfite added

Rouge-Gorge is an exercise in funambulism, the search for a natural balance.

From selected terroirs and the work of great winegrowers, we seek to vinify and age healthy and natural wines, without added sulfites.





Pinot Noir



Carmenerre



*Syrah
-grenache*



Viognier



*Sauvignon
blanc*







2017



2018



2019

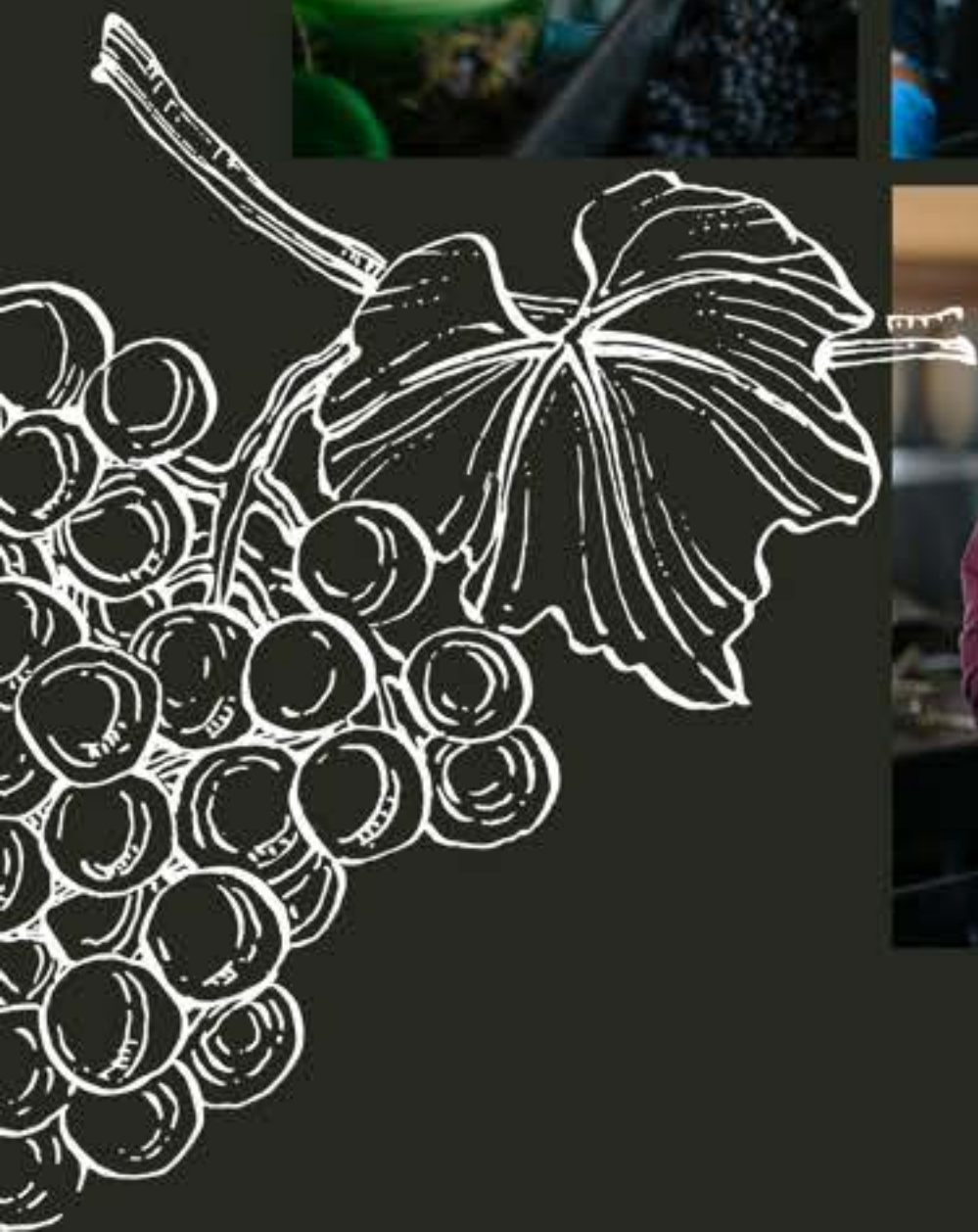
E

Cuvée E

Our winemaking philosophy is to reflect the terroir of Colchagua by producing a wine based on an elegant blend. A truly artisanal wine, we take care of every detail to preserve the potential of the grapes.

We hand-picked the fruit very early in the morning in small 14-kilo boxes. The grapes were 100% destemmed by hand in our winery, so we maintain total quality control. Natural fermentation with indigenous yeasts with temperature control of less than 26° C. Macerations lasted about 3 weeks and during fermentation we carried out manual stompings to extract sufficient phenolic compounds and achieve the desired structure and concentration. We racked the new young wine directly into French oak barrels by gravity. Malolactic fermentation takes place in the barrels, where the wine remains for 12 months, aging patiently. The wine is bottled by gravity without filtration. A slight sulphiting is done before aging and bottling.

“





ENTREZ DANS *la ronde*

Entrez dans la Ronde is composed of several "discovery" cuvées that change every year and, depending on their success, may be added to the catalog on a permanent basis. Each year, these wines are presented on a different label, with 6 labels featuring a drawing, a comic or an image on the theme of conviviality.





*Cabernet
Sauvignon*
2020



Syrah
2020



Rosé
2021



*Cabernet
Sauvignon*
2021



Merlot
2021



The creation of the visual material for l'Epine de la rose, was a way to articulate the wine with an aesthetic and a poetics that would question it, that would be able to represent the story that wine gives off, like telling a secret without telling it. This secret involves images, sounds, nuances that speak of wine, of wine and its speakers, of wine and its voice, challenging the traditional ways of labeling and promoting a wine. And this is precisely what L'entremetteuse has been doing for a few years now, installing and proposing new processes of wine creation, developing an integral experience, bringing to light forgotten winemaking methods and vineyards.



Video by:
Rocio Monasterio





DO NANCAGUA-100%
TORONTEL PET NAT

Torontel fermented on its skins
for 3 weeks. Bottled Pétillant
naturel ancestral method.
NO ADDED SULFITES



DO NANCAGUA DO
PUMANQUE -50% TORONTEL
50% PAIS - PET NAT

Cofermentation of the two
varieties - Bottling Petillant
Natural - ancestral method.
NO ADDED SULFITES



DO APALTA DO PUMANQUE
-50% CARMENERE 50% PAIS -
VINO TINTO TRANQUILO

Manual destemming or manual
selection of whole bunches -
Cofermentation and skin maceration for
20 days Aging in flextank eggs for 3
months Bottling en primeur
NO ADDED SULPHITES



FUNNY *Serie* !!!

These wines are produced and elaborated as in the past, with as little human intervention as possible. They are free of chemicals and preservatives. Pet Nat and the orange wine are attractive because of their playful and fun label or punk image.

We want to move away from commercial standards and show another side of the Colchagua Valley.



PET NAT



Rosé Syrah

Pet Nat

DO APALTA-100% SYRAH - RATIONAL AGRICULTURE

The grapes are destemmed by hand or selected as whole bunches, cold macerated in isothermal vats for at least 2 to 3 days and a light intra-base fermentation is initiated. After gentle pressing, without the addition of sulfur, the juice is selected for astringency and color. Settled cold and fermented naturally in flextank eggs at low temperature. When a certain amount of residual sugar is reached, the wine is cooled, racked and bottled.

NO ADDED SULFITES

Entre Cordilleras



PINOT NOIR - CHARDONNAY 2020



**LA
Cuica
PET NAT**
BY
L'Entremetteuse

VALLE DE COLCHAGUA

La Cuica *Pet Nat*

DO PAREDONES /NANCAGUA -50%
PINOT NOIR-50% CHARDONNAY-
RATIONAL AGRICULTURE

The grapes are destemmed by hand or selected as whole bunches, cold macerated together in isothermal vats for at least 2 to 3 days, initiating a slight intra-vat fermentation. After gentle pressing, without the addition of sulfur, the juice is selected for astringency. Decanted cold and fermented naturally in flextank eggs at low temperature. When a certain amount of residual sugar is reached, the wine is cooled, racked, and bottled
NO ADDED SULFITES

Entre Cordilleras



L · A · S · S · O · C · I · A · S

BY L'ENTREMETTEUSE
VALLE DE COLCHAGUA

2020



MARSANNE

+



ROUSSANNE

=



PET NAT

Las Socias

Pet Nat

DO LOLOL 50% MARSANNE - 50%
ROUSSANNE, RATIONAL AGRICULTURE

The grapes are destemmed by hand or selected as whole bunches, cold macerated together in isothermal vats for at least 2 to 3 days, initiating a slight intra-vat fermentation. After gentle pressing, without the addition of sulfur, the juice is selected for astringency. Decanted cold and fermented naturally in flextank eggs at low temperature. When a certain amount of residual sugar is reached, the wine is cooled, racked, and bottled

NO ADDED SULFITES

Costa



COLLECTOR *Serie*

Four Skins

DO LOLOL-MARSANNE -ROUSSANNE-VIOGNIER-
SEMILLON RATIONAL AGRICULTURE -

The grapes are destemmed and put in flextank eggs without the addition of sulfites. On one side we have a Cofermentation of Marsanne/Roussanne/Viognier and on the other the Semillon alone- Alcoholic fermentation and maceration are of the order of 1.5 months in refrigerated container with bazuqueo and indigenous yeasts -The pressings are separated. The wines are stored in old barrels for 6 months without filtration or sulfites before bottling.

As we like English punk rock we change every year with a new edition volume and as punks don't have a corkscrew we put a beer stopper obviously!!!!



Lolol



COLLECTOR *Serie* “PU MA Ñ KE”

DO PUMANQUE - CEPA PAIS -
AGRICULTURA ORGANICA

Since 2022 we have been leasing a plot of old Pais centenary vines. The vineyard is organically managed.

The grapes are fermented in flextank eggs without the addition of sulfur and with indigenous yeasts - The wines are bottled quickly with a slight sulfitage at bottling.

It is a light and fresh wine

Pumanque



COLLECTOR *Serie*

“LE ROUGE DE LA LIBERTÉ”

Each year, we preserve our finest red wine presses in old barrels. Every two years, we carefully blend them to create our exceptional cuvée: "Le Vin de la Dernière Goutte," a slightly revolutionary wine.

A blend of Grenache, Carmenere, Cabernet Sauvignon, and Syrah from two different vintages.

Art by Cristian Elizalde.



E L' Entremetteuse
COLCHAGUA, CHILE



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