



LE VIGNOBLE

Altitude : 250 meters. Clay-limestone soil with small stones.

Small plots of land, bordered by the natural vegetation of the Provencal garrigue and forest, meadows of olive trees and streams. Great biodiversity.

Semi-continental climate with rigorous winters and hot and dry summers benefitting from cooler nights.

Degree : 13%

Grape variety : 60% Grenache, 30% Cinsault, 10% Syrah

LA CAVE

Harvest during the night during cool hours at full maturity; destemming; light crushing; long skin maceration; free-run juice then very light pneumatic pressing; static cold settling; fermentation under temperature control; inerting gas protection for a good extraction of aromas without oxidation; following of the lunar calendar.

Bottling on the Estate by us and using top of the range equipment, following a quality chart.

LA DÉGUSTATION

Pale salmon pink robe. Complex aromas of white peach accompanied by lightly spiced floral notes.

Pleasant with appetizers, summer menus, grilled meats and fish, provencal vegetables and fruity deserts.

Service : 10-12°C



SILVER MEDAL
CHALLENGE
MILLÉSIME BIO
2025

