



Grape varieties : 100 % syrah.



Terroir : fine sand soil, sediments from the Gardon river and the Pliocene period (- 6 million years). This region also benefits from the largest number of sunshine hours of France, important for the photo synthesis, sugar and maturing process.

The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.

Vine growing : the vines are planted with a density of 4000 per hectare. Grass is sown between the rows to enhance microorganism development, to protect the soil against erosion, and last not but least ; limit the yield to obtain the highest possible quality grapes. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging and leaf-thinning.



Vinification : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by pneumatic pressing to have a better and more homogenous press. The lees are filtered and incorporated in the juice, strongly increasing the complexity of the wine. This also gives a bit more roundness to the wine. The vinification is done at low temperature.



Annual production : 30 000 bottles.



Tasting : clean violet color with beautiful glints. The nose will reveal fine red fruit and some spices. The mouth feel is a continuation of this with some mulberry and raspberry aromas, mixed with some white pepper and thyme with a slight acidulous back palate.

Keeping potential : maximum 3 years.

Food match : mixed salad, spicy food, merguez, pizza.



Packaging sizes : bottles of 37.5cl on request, 75cl, various sizes of BiB.

