



Grape varieties : 100 % grenache noir, old vines.



Terroir : red colored chalk based sand-clay soil, which dates from the Pliocene and Miocene period (- 18 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 : old vines planted with a density of 4200 per hectare. 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, leaf-thinning and green harvesting.



Vinification : this wine is only produced in exceptionally good years, when the over-ripe grapes can be picked with a theoretical potential degree of 22%. The harvest is done manually in crates. The grapes are destemmed and crushed, followed by a carbonic maceration. The fermentation is stopped while still having natural residual sugar from the grapes, and while still having a balanced wine.

Aging : this wine has matured for 1 year in small oak barrels.

Annual production : 1 000 bottles, but only in good years.



Tasting : deep red color. Jammy fruit aromas on the nose. The palate shows roundness, aromas of cherry, plum, kirsch and mocca.

Keeping potential : maximum 15 years.



Food match : baked goose & duck liver, chocolate dessert, cherry cake, blue cheeses.

Packaging sizes : bottles of 50cl.