



## **Terroir**

Latest acquisition of the Domaine in 2014. This vineyard is situated on Mont Bayon 450 meters. The vines are fifty year very well established, the roots are deep exceptional strength that soil composed of ancient limestone scree of large caliber quartz veins on a bed of red clay. Land of contrasts, solar and expenses, balance and minerality carrier where each of our interventions is a challenge to nature.

## Vine tending

Traditional soil work, ridging the soil over the bases of the vines to protect them over winter and ploughing this same soil back in the spring (décavaillonnage). This means that there is no need for weed killer. The use of plant health products is limited; we always prefer preventive methods that are mainly organic. We use certified organic fertilizers, applied sparingly to the needs of the vine. We started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

## **Vinification and maturing**

Manual harvest, harvest Grenache grapes at optimal ripeness. Fermentation in concrete tanks of about 30 to 35 days, indigenous yeasts, and pumping in the beginning, then a hot maceration at the end, with little pumping. The wine is recent in French oak vats for 12 months without racking. The malolactic fermentation is done in barrels. Few interventions to maintain maximum freshness and finesse obtained earlier.

## Tasting notes

"It's beautiful up there." for translate .The first impression is lunar!! Here we are at the limits of Grenache. It is often said that variety is always better reveals in its northern limit. This wine attested by giving it a unique character. Very colorful, very structured, it does not need grenache grape breeder. It is exuberant, powerful and warm. He finds his balance in the very angular mineral limestone and quartz crystals. This wine from old vines is sleek and built for keeping.

