



LE VIGNOBLE

Located in the South of France, in the Provence Verte area of the Var. The plots are small and south-facing, bordered by woods, garrigue and streams. The climate is semi-continental with harsh winters and hot, dry summers with cooler nights.

AREA : 17 hectares ALTITUDE : 250 m

SOIL : Clay-limestone soil, stony; high biodiversity.

ALCOHOL CONTENT : 13%

GRAPES : 55% Grenache, 35% Cinsault, 10% Syrah

VITICULTURE : Trellised vines; light ploughing of the land, grassing; No chemical pesticides, no herbicides, no chemical fertilizers; Severe pruning for a small yield; Careful disbudding; organic farming certified by Ecocert.

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 : Bottled on the Estate by ourselves according to our quality charter.

PRODUCTION : Available in 50cl, 75cl, 150cl and 300cl.

LA DÉGUSTATION

Pale salmon-pink color; complex and present aromas. The first taste fills the palate, evocating white fruit with strawberry and blackcurrant, a hint of vegetaladding freshness and crisp to a long finale.

Pleasant with appetizers and with a menu of tasty white meats (poultry, veal), summer meals and Asian assortments.

Service : 10 -12°C

LE NOM

« Suivez-moi-jeune-homme » : The ribbons of the women's hats that floated on the back of the neck were called like this and, with graceful and disorderly movements, were an invitation to young people to follow their swaying. Like our wine, fine and elegant.



MÉDAILLE
D'ARGENT CONCOURS
CHALLENGE MILLÉSIME
BIO 2026



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GÉNÉRAL AGRICOLE DE
PARIS 2026

