

- **Appellation** : AOP Languedoc
- **Grape Variety** : Syrah (45%), Grenache (30%), Mourvèdre (25%)

The Vineyard:

Soil: clay and limestone for the Grenache and Syrah, limestone and gravel for the Mourvèdre

Age of the vines : 13-18 years

Pruning : Cordon de Royat

Planting density : 4400 vines/ha

Harvesting : mechanical, at night

Average yield : 44 hl/ha

Altitude : 80-110 meters

Climate : Mediterranean with oceanic influences

Characteristics of the wine

Alcohol content : 14 %.

Residual sugar : 4,8 g/l

Total acidity: 3.1 g/l

pH : 3,7

Vinification

After a rigorous selection of the best grapes and destemming, traditional and separate vinification for each variety before blending. Fermentation in stainless steel tanks at 24-28°C max with selected yeasts. The vinification process is adapted to preserve a maximum of fruit and suppleness in the wine. Post-fermentation maceration for the 3 grape varieties with daily pumping over.

Aging: 60% of the wine is aged in stainless steel tanks and 40% in American and French oak barrels for 4 months before bottling.