



Haute Vallée de l'Orb IGP | Vintage 2024



Grape variety

100 % Merlot



History

"La Vallée des Arômes" is an invitation to escape, to discover our terroir and to awaken the senses. Like the eponymous Oenorando – wine hike – starting from our cellar at Hérépian, which offers hikers the opportunity to discover the riches of the Haute Vallée de l'Orb designation where our winegrowers cultivate their vines with passion, this range is an immersive experience. Let yourself be carried away by a tasting that reveals the distinctive and authentic character of our terroir, and of each of the grape varieties that make up our Vallée des Arômes collection.



Soil

Pebbles and alluvial soils

Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.



Vinification

Long traditional maceration between 20 and 30 days.

Pumping over, punching down the cap and micro-oxygenation on the skins.

Devatting and pressing.

Malolactic fermentation in vats, ageing on fine lees for 2 months.



Tasting

Deep red colour, fruity notes of small black fruits such as blueberry and slightly minty. Mellow tannins. Good persistence, with a long finish.



Food pairing

Perfect to accompany slow-cooked dishes such as beef bourguignon or Flemish carbonnade.



Awards

Silver - Concours des Vinalies Occitanie 2025



Non contractual picture

Alcohol: 13,5% vol.