



**Haute Vallée de l'Orb IGP | Vintage 2024**



## Grape variety

100 % Syrah



## 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

Direct pressing, separation of the last pressed juices. Clarification, settling of the lees during 5 to 8 days.

Fermentation at 16°C with selected yeasts.

Racking and ageing for 2 months on fine lees. Ageing in vats.



## Tasting

Beautiful bright pink colour with purple hues. Lovely fresh fruitiness with raspberry aromas. Beautiful balance on the palate along with blackcurrant notes.



## Food pairing

Will pair well with exotic dishes such as veal tagine, paella or fideuà.



## Awards

**Gold** - Concours des Vinalies Internationales 2025

**Gold** - Concours des Vinalies France 2025

**Gold** - Concours des Vinalies Occitanie 2025



Non contractual picture

Alcohol: 12,5% vol.