



Non contractual picture

Alcohol: 13,5% vol.



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



## Varieties

Syrah	60%
Marselan	40%



## History

Nestled in the high cantons of Béziers, in the heart of the Haute Vallée de l'Orb designation, our vineyard is located at an altitude of up to 450m. At nightfall, temperatures drop, softening the summer heat and the Mediterranean climate. The grapes grown for the range "Les Nuits" benefit from this mesoclimate, which bring freshness to the wines.



## Soil

Black schist 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. Ageing in vats.



## Tasting

Intense, vibrant red colour. Seductive straightaway with notes of strawberry and raspberry, the wine's texture is both generous and lively. The smooth finish allows it to be served slightly chilled.

A fresh and greedy red.



## Food pairing

To share at a family dinner around an Orloff-style roast pork, seafood pasta or poultry, such as roast quail.



## Awards

**Silver** - Concours Coopération Occitanie 2025

**Silver** - Concours des Vinalies France 2025