



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 with wood for 6 months.



Tasting

Deep color with purple reflections. Powerful nose of black fruits, along with licorice and roasted notes. Rich and velvety structure with great density on the palate. Long-lasting and elegant finish. A flavourful red with ageing potential.



Food pairing

Goes well with roast beef with herbs, Aubrac aligot with friends or an Italian-inspired dish made with mature cheese such as pasta alla norma.



Non contractual picture

Alcohol: 13,5% vol.