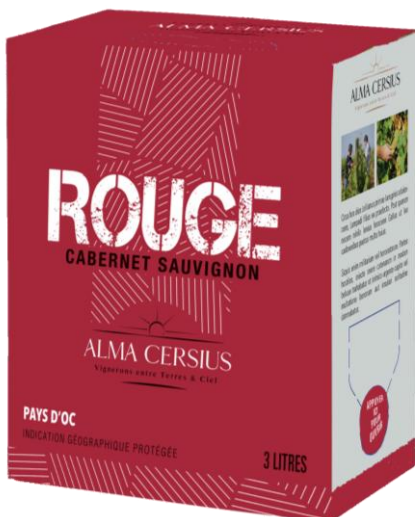
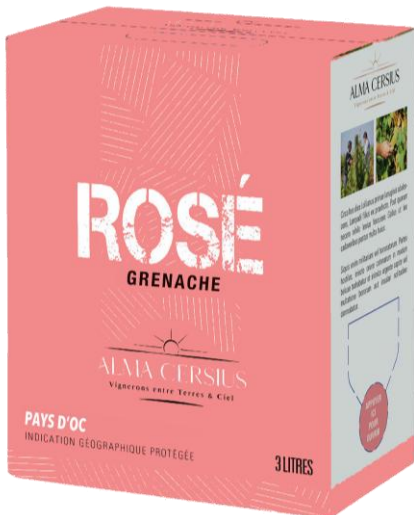
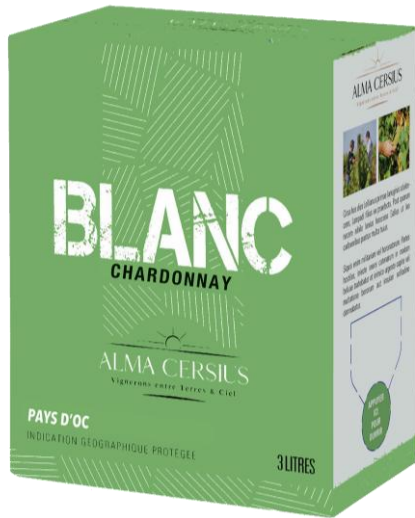


Available in 3 and 5L



Pays d'Oc IGP



History

This range of single-varietal BIBs originates and gets its character from a perfect blend: a terroir, typical grape varieties, the Mediterranean climate from which our vineyard benefits, the careful work of our winegrowers, thorough plot selections and the work in concert of our teams.



White - 100% Chardonnay

Vinification

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Settling. Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.



Tasting and food pairing

Crystalline yellow colour with pale reflections. Sweet and fruity notes typical of Chardonnay. A greedy and balanced wine that can be enjoyed as an aperitif, with fish or white meat.



Rosé - 100% Grenache

Vinification

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Settling. Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.



Tasting and food pairing

Pretty pale pink robe. Fine aromatic notes and fruit candies are revealed on the nose. Fresh, easy and thirst-quenching on the palate, this wine will match your aperitifs, mixed salads or grilled meats.



Red - 100% Cabernet Sauvignon

Vinification

Hot pre-fermentation maceration for 4 to 6h.

Fermentation between 20 and 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Ageing on fine lees followed by micro-oxygenation.



Tasting and food pairing

Beautiful deep colour with brick red reflections. The nose offers rich and jammy notes. The palate presents a fruity velvet and a silky structure. To be enjoyed with grilled meats, vegetable lasagnas, or even a cheese platter.