



**Haute Vallée de l'Orb IGP | Vintage 2025**



### Grape variety

100 % Sauvignon



### 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

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

Pressing. Maceration on fine lees for 48 to 72 hours, clarification and fermentation.

Vinification at 15°C with the selected yeasts.

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



### Tasting

Nice robe with green reflections. Powerful nose on lemon zest. Refreshing and thirst-quenching mouth.



### Food pairing

Will accompany dishes such as asparagus bundles, stuffed seafood or goat cheese.



### Awards

**Gold** - Concours 70 Millions de Dégustateurs 2025

**Silver** - Concours Mundus Vini 2026



Non contractual picture

Alcohol: 12,5% vol.