



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



### **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 70 Millions de Dégustateurs 2025

**Gold** - Concours des Vinalies Internationales 2026

**Silver** - Concours Général Agricole 2026



*Non contractual picture*

**Alcohol: 12,5% vol.**