



Haute Vallée de l'Orb IGP | Vintage 2025



Grape variety

100 % Chardonnay

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 and clarification of the juice.

Vinification at 16°C with the selected yeasts.

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



Tasting

Beautiful slightly golden colour. Nice fresh intensity on the nose with floral notes (bergamot, jasmine). A tense palate with hints of small citrus fruits.



Food pairing

Pairs well with monkfish tail, wood-smoked fish or roasted autumn vegetables.



Awards

Gold - Concours 70 Millions de Dégustateurs 2025

Gold - Concours Mundus Vini 2026

Gold - Concours des Vinalies Internationales 2026

Gold - Concours des Vinalies Occitanie 2026

Silver - Concours Chardonnay du Monde 2026

89/100 - Concours Bettane et Desseauve 2026



Non contractual picture

Alcohol: 13,5% vol.