



Haute Vallée de l'Orb IGP | Vintage 2025



Grape variety

100 % Marselan

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

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 on fine lees for 2 months.



Tasting

Deep red colour, notes of sweet to jammy fruit (such as cherry). Elegant and rounded palate.



Food pairing

Its roundness will accompany a confit shoulder of lamb or a confit of duck and its fried potatoes.



Awards

Gold – Concours Mundus Vini 2026

Gold – Concours des Vinalies Internationales 2026

Silver - Concours Général Agricole 2026

90 Points - Concours Decanter Wine Awards 2026

88/100 - Concours Bettane et Desseauve 2026



Non contractual picture

Alcohol: 13,5% vol.