



In the Languedoc Roussillon region, the 2023 vintage was marked by a rainless winter and spring, resulting in a drought lasting several months and hampering the vines' water and mineral nutrition. The lack of water persisted into the summer, with a few minor spells of rain. As a result, the resistant vines adapted to these Mediterranean climates had to draw on their reserves once again. Over the last three years, rainfall has averaged 250 mm per year, compared with 700 mm under normal conditions. At these levels, rainfall totals are approaching those of certain deserts. The wines of 2023 will therefore be mostly ripe, powerful and concentrated, with low acidity and high alcohol.

# TERROIR

Basalt and Villafranchian terroir

GRAPE VARIETIES 60% Syrah, 20% Grenache, 15% Mourvèdre, 5% Carignan

AGE OF THE VINES 25 years

DENSITY & YIELD 4 444 vines / ha 40 hL / ha

> FIRST VINTAGE 2018

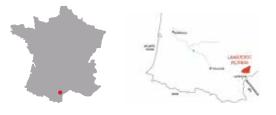
## WINEMAKING

Early-morning machine-harvesting, vatting of de-stemmed grapes, delestage, pumpingover and punching of the cap for extraction. The end of fermentation is carried out on lime with stirring of the lees under the marc cap to obtain rich, silky tannins. Aged in stainless steel vats without wood to preserve the fruit and varietal typicity.









## WINEMAKER'S NOTE

Rich and sensual, this wine reveals intense notes of red and fresh black fruit. Gourmet palate. The spicy, fruity personality of the Syrah is balanced with the sweetness of the old Grenache and the liveliness of the Mourvèdre to produce a precise wine with silky tannins.

#### FOOD-PAIRING

This fruity, rich wine will accompany simple dishes such as a charcuterie platter, cheese platter or barbecued ribs, as well as the most sophisticated dishes: roast duck, red meat with a green pepper sauce.

#### AWARDS

2022 90<sup>pts</sup> James Suckling 2020 90<sup>pts</sup> Bettane & Desseauve 2019 91<sup>pts\*\*</sup> Miquel Hudin 91<sup>pts\*</sup> James Suckling 90<sup>pts</sup> TASTED Andreas Larson 2018 92<sup>pts</sup> Wine & Spirits 90<sup>pts</sup> Wine Spectator



