

TERROIRS The vineyards are situated in the commune of Sablet, terraced at 300 meters (984 feet) in clay and limestone soils.

FARMING Organically farmed (certified since 2011). Patrick uses natural composts and infusions as fertilizer, and employs cover crops to create balance in the vineyards and nourish the roots of the vines with nutrients. Yields are kept low through a selective de-budding of the vines in March. All of the vineyards are harvested by hand.

GRAPE VARIETALS 60% Grenache, 40% Syrah

VINE AGE 30 to 50 years old

AVERAGE YIELD 30 hectoliters per hectare

WINEMAKING After the harvest, the grapes are sorted manually to ensure that only the best grapes make it into the wine. The grapes are 100% de-stemmed, then left to macerate and ferment on native yeasts for 21 days in temperature-controlled stainless steel tanks. After malolactic fermentation, the wines are racked into traditional concrete tanks to mature for one year before an unfinned and lightly filtered bottling (using diatomaceous earth).

TASTING NOTES This dry, easy-drinking red comes from the best parcels of vines from the domaine. Its spicy notes of potpourri and dark berry fruit offer intense aromatics and a rich mouth-feel, coupled with a firm, tannic finish.

ANNUAL PRODUCTION ~ 5,500 bottles of 458 cases

