

TERROIRS The Grenache, Syrah and Mourvèdre vines grow on one hectare (2.5 acres) of vineyards in AOC Gigondas in a soil of mixed gravel wash from the Dentelles de Montmirail above. The vineyards are situated at the bottom of the foothills of Sablet and Gigondas and enjoy over 300 days of sunshine each year.

FARMING Sustainably farmed. Patrick's partner-growers embrace organic methods but do not want to be constrained by the bureaucratic hassles of certification. Most use natural composts and infusions as fertilizer, and use 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 80% Grenache, 18% Syrah and 2% Mourvèdre

VINE AGE 30 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 stainless steel tanks to mature for six months before an unfinned and lightly filtered bottling (using diatomaceous earth).

TASTING NOTES Exhibiting both depth and intensity, this wine charms in typical Rhône style with bright red berry fruit, fragrant notes of *garrigue*, a hint of cocoa, and baked earth. It's wonderfully easy going down!

ANNUAL PRODUCTION ~ 4,000 bottles or 333 cases

