

TERROIRS The vineyards are situated on 10 hectares (24.7 acres) near Avignon, Gigondas and Châteauneuf-du-Pape and enjoy over 300 days of sunshine each year. The terroir is composed primarily of alluvial silt and smooth limestone river rocks over clay.

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 40% Merlot, 30% Grenache, 30% Carignan

VINE AGE Between 15 to 20 years

AVERAGE YIELD 58 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 12 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 succulent and utterly quaffable wine offers tremendous quality for the price. Notes of bright cherries mingle with a meaty, earthy and mouth-filling palate. Hints of *herbes de Provence* meld wonderfully into a soft, slightly tannic finish.

ANNUAL PRODUCTION ~ 48,000 bottles or 4,000 cases

