

VINES

VARIETY

OLD ALICANTE, TWISTED, LOW-YIELD



SOIL LIMONO-CLAY SANDY



FERMENTATION

TRONCONIC WOOD TANKS, GENTLE PIGEAGE (FOOT STOMPING)



AGING

WOOD AND CONCRETE TANKS, 9 MONTHS





«A big slice of blackberry fruit, but this has stunning freshness and crisp tannins that enable it to easily carry the bold and ample palate. Long, very straight finish».

IGP MÉDITERRANÉE Indication d'Origine Protégée

RED



L'ALICANTE BOUSCHET

You know that delightful sentiment of contradiction. Your mind says "no," but your heart cries "yes." Surrender to this enchanting elixir.

A WORD FROM THE WINEMAKER

A cross of Grenache and Petit Bouschet (itself the offspring of Aramon crossed with Teinturier du Cher), Alicante Henri Bouschet is an underappreciated hybrid variety. Having the peculiarity of blood-red flesh, this once common teinturier grape fell into oblivion because no appellation wanted it. A true loss. I say this because **this variety**, with its moderate yield and longer ripening time, produces deep, spicy wines with a cheeky streak.

Going against the grain of fashions and trends, we highlight the Alicante Bouschet in this surprising vintage, the product of very creative fermentation methods. We always start by putting a bit of whole-cluster Syrah at the bottom of a tronconic wood tank. Next comes a pseudo carbonic maceration, quickly followed by a more traditional fermentation of destemmed Alicante berries in the same tank. After that, there's very little intervention: some foot stomping and a very slight infusion finish off the fermentation.

The wine is aged in the same tank for a few months before it's bottled in the spring. Bottle aging is essential, as it allows the young and mischievous tannins to mature gradually.

The result is a nectar, jovial, colorful, spirited and rebellious, yet incredibly tender.

ROMAIN LEROY

