

### **VARIETY**

GRENACHE NOIR, SYRAH, MOURVÈDRE, CARIGNAN

CAIRANNE

Appellation d'Origine Protégée

RED

750 ML

N° HC-963



# **VINES**

TERRACES AT AN ELEVATION OF 250 METERS SURROUNDED BY WOODS AND SCRUBLAND



## **SOIL**

LIMESTONE PEBBLES AND GRAVEL, YELLOW AND WHITE MARL



### **FERMENTATION**

NO SULPHITES ADDED, COCOTTE MACERATION



### **AGING**

CONCRETE TANKS, 18 MONTHS





«I love this wine's expansive nose of cassis that follows through on the full-bodied, creamy palate, where the fine tannins are already completely resolved. The rich yet elegant finish pulls you back for more».



«Composed of grapes from various parcels, (...) this wine develops a beautiful aroma mixing notes of thyme and dried herbs. On the palate, its pure and intense fruit is fine in texture with fantastic flavor, full in the mouth with silky tannins. A very nice wine ».



Lieux dits

LES ENREGADES, LES COUSTIAS, LA RIDEL

# TASTING EXPERIENCE

# Let yourself be guided by the vibrations and the energy of nature. As if under a spell, you unleash your own wild exuberance.

# A WORD FROM THE WINEMAKER

It would be impossible for a curious sightseer to find these vines. In leaving the hilltop village of Cairanne, on the way to the Col du Débat, a narrow and windy road disappears into the woods and carries on to the hills.

At a bend in the road where a hedge of cypresses and olive trees grows lies a terraced lieu-dit rich in colored clays and limestone fragments strewn with the fossils of marine animals. Plant and animal life thrive here. At 300 meters above sea level and surrounded by holm oaks and white oaks, it's not uncommon to see deer, owls, hares and bats among the rows of vines. The heady scent of thyme, rosemary, broom and honeysuckle fill the air.

It comes as no surprise that this wine is bursting with wild exuberance. Pepper, cassis, mint and framboise mingle with notes of garrigue and blueberries freshly picked for a hike through the hills of Cairanne. This is wine without pretense, authentic and pure: the harvest is fully destemmed, the fermentation free of added sulfur and the aging 18 months in concrete tanks.

Just the right amount of time to bind the elements, refine the tannic framework and achieve a red wine that is supple, opulent, generous with a captivating charm no one can resist.

ROMAIN LEROY

