

VARIETY

MARSANNE, GRENACHE BLANC



VINES

TALL WITH DENSE AND BUSHY FOLIAGE



SOIL

BROWN CLAY AND LIMESTONE GRAVEL



FERMENTATION

STAINLESS STEEL TANKS AND DEMI-MUID BARRELS



AGING

ON LEES FOR 9 MONTHS IN FRENCH OAK DEMI-MUID BARRELS



92 2021

«Strikingly youthful nose of crisp pear, grapefruit zest and toasted baguette. Generous body, but also cool and structured, this is an excellent Mediterranean dry white. Long, very crisp finish in spite of the moderate acidity».

IGP MÉDITERRANÉE

Indication d'Origine Protégée



LES PLUMES

TASTING EXPERIENCE

It's the end of the day, a soft breeze caresses your shoulders. You take a deep breath in and enjoy the present moment, in harmony with nature.

A WORD FROM THE WINEMAKER

The only one of its kind, this parcel on the Chemin des Plumes in Jonquières neighbors a large aviary and is nestled deep in a dense and bushy Mediterranean landscape. The vines have the feel of a primeval forest with branches resembling long creepers, covered with dense, bright green leaves.

Protected from the beating sun, the grapes ripen in the shade, giving this extremely light wine its freshness. We avoid a high alcohol content at all costs by harvesting the grapes a touch early, just before they reach full maturity. Grenache and Marsanne are placed in the press together, then co-fermented in stainless steel tanks and in carefully selected demi-muid barrels made of French oak. Grape tannins blend with oak tannins creating an alchemy that stretches the wine's vertical tasting.

Aging on fine lees paired with intricate viticultural work and a fermentation with little intervention give rise to this unique, very precise vintage with exceptional aging potential

ROMAIN LEROY

