



**VARIETY**

ALICANTE BOUSCHET, SYRAH

**VINES**

OLD ALICANTE, TWISTED, LOW-YIELD

**SOIL**

LIMONO-CLAY SANDY

**FERMENTATION**

TRONCONIC WOOD TANKS, GENTLE PIGEAGE (FOOT STOMPING)

**AGING**

WOOD AND CONCRETE TANKS, 9 MONTHS

JS WINE RATINGS

91 2021

«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».

Robert Parker  
WINE ADVOCATE

89/91 2021

«From a single hectare of vineyard, with 5% Syrah blended in, the 2021 IGP Mediterranée Alicante Bouschet features slightly smoky aromas, plus hints of graham crackers, blueberries and plums. Full-bodied without being very textural, it does finish with appealing notes of licorice and ample length. It's something of a curiosity, but it does deliver plenty of satisfaction».

JS WINE RATINGS

92 2023

«(...) This unusual Southern Rhone red has silkiness that's as appealing as its dense forest berry aromas and touch of smokiness. Long, slightly meaty finish. From old vines. Matured in wooden and concrete tanks for nine months before bottling. Drink or hold.».

IGP MÉDITERRANÉE

Indication d'Origine Protégée

RED  
750 ML

N° HC-974

\*planting year : 1974

**L'ALICANTE BOUSCHET**

## TASTING EXPERIENCE

*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

