

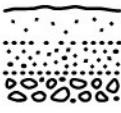


**VARIETY**

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

**PRINCIPAUTÉ D'ORANGE**

Indication Géographique Protégée Vaucluse

**92** 2023

«An intensely minerally white Rhone that's only medium-bodied but is very flinty. Cool and tightly wound, this needs more bottle time to give its best. Very clean wet-stone finish. (...) Drinkable now, but best from 2026».

**90** 2024**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

A handwritten signature in black ink, appearing to read "ROMAIN LEROY".