

Family owned since 1887



Grape Varieties: 86% Mourvèdre
9% Carignan
5% Cinsault



Location: La Cadière d'Azur



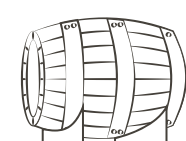
Soils: Grey to black sandy marls, red sands



Produce: 32Hl/Ha



Vinification: Hand made harvest
Grape by grape vinified separately
Total destemming
Maceration for 35 days with temperature control
between 24 and 28°C
Pressing and incorporation of the press juice
to the free-run juice after tasting
Blending of the varietal wines to obtain the cuvee



Ageing: French oak barrels for 18 months
Ageing potential: 7 - 10 years

Gold medal at the Concours Général Agricole de Paris - 2020



The eye

Intense garnet dress
with cherry reflections.



The nose

The nose reveals a bouquet of
aromas, centered on notes of red
fruits then enhanced by spicy
notes.

Fruity | Fine | Intense



The mouth

The mouth is generous, with a superb
balance, caressed by elegant and melted
tannins. The finish is velvety and elegant.

Fruity | Harmonious | Rich



Gastronomy

Game, grilled meat, veal shank
veal shank in a casserole with
spices, Roquefort cheese.