

Harvesting, racking and bottling all follow cosmic rhythms in order to obtain wines that are as natural as possible. No chemical additives are applied. Only sulphur is used, with moderation. Locally-present yeasts contribute all the aromas of the terroir during alcoholic fermentation. Daily tasting takes place throughout the process to ensure production of wines that are both balanced and complex.

After 6 months ageing in concrete vats, the red Côtes du Rhône is bottled very young to preserve all the freshness and the delicious flavour of the fruit.

- CÔTES DU RHÔNE