

at an altitude of 180 to 250 metres, with north-east/north-west expo-sure.

These very complex soils are composed of clay and limestone earth covered by pebbles of marine and alluvial origin.

The natural vegetation contributes to the aromatic complexity of the wines: Aleppo pine, white oak, viburnum, boxwood, rosemary, dogwood, thyme...

Aromas and serving temperature:

A vibrant black cherry coloration.

A nose which opens with black fruits and forest fruits (wild blackberry). Full of flavour and freshness on the pallet, with a delicious fruity length.

A delectable wine to drink now, and can be kept for 2 - 3 years. Drink within two days after opening. Serve at 16°C.

Cultivation:

Biodynamics cultivation: in order to emphasis to respect for nature, our vineyards are maintained by regular tilling and by using natural treatments, with no synthetic products, thus maximising the full expression of the terroir.

Vinification ang ageing:

Long vinification in concrete vats, interspersed with careful remontages. Bottled en Spring to preserve the flavour and freshness of this cuvée.