

Aurélie Vic, a passionate oenologist, discovers and shares Languedoc good vinous leads. The region is big and the wines have multiple flavours and profiles. Must they be fresh and tasty? Must they go with Mediterranean cooking? Of course, but Aurélie wants more. Character and balance, delicate taste and harmony, wine must express and reveal its origins. Anyways, its roots must talk and link us to the soil... its juice must release Southern flavours, a fruit concentrate and a garrigue perfume, with crispness, fine taste and drinkability of course.

The Languedoc, the Eldorado of wine!

The appellation which turns heads and glasses, without a doubt the most known of its area, big by its size and its quality of wines. In a warm and dry climate, temperate thanks to the Mediterranean sea influence and on a varied clay and gravel soil we find predominantly Grenache and Syrah (Cinsault, Mourvèdre and Carignan complete this duo)



Degree
Grapes
Soil
Culture
Harvest
Yield
Pressing

13%
36% carignan / 36% grenache / 28% syrah
Clay limestone
Trellising wire, Guyot pruning
Mechanical
50 hl/ha (on average)
Traditional

"What a juice ! A very beautiful colour with a red cherry tint. An appetizing nose, fresh and complex where blackberry jelly and black plum mix together. It's a Mediterranean wine rightly exposing its splendor. The palate awakens the taste buds, crunchy, tonic and fleshy. What a delight..."

Serve at

At room temperature.

A table

No bluff, this wine is a winner to share with legs of lamb with herbs or with a tartare steak and a pink peppercorn mesclun.

Availability

Bottle 75cl
Bib 5l/10l

