

# OUR WINES

## **Rouge Initial 2019** **IGP Pays d'Herault red ORGANIC & VEGAN**

50% Grenache Noir, 50% Syrah

Harvesting by hand, selecting of the best parcels .De-stemmed vinification, maceration during 15 days to keep the fruit. No aging in barrel. Better to serve at 14°C. The yangest parcel of the vineyard of my estate. The wine for friends, easy to drink, fluent, on the fruit. Impression like you are eating the grape.

Production : 30000 bottles

## **Rosé Initial 2019** **IGP Pays d'Herault rose dry ORGANIC wine**

Mourvèdre 100%

Hand harvest, vinification parcellaire, harvest at late maturity of the grape, direct pneumatic press, cold, blending after 24 hours. The wine stay on fine less during 4 months

To serve at 10°C. Well balanced, frech and vivid on th palate. A nose of red fruits and spices.

Production : 15000 bouteilles

## **White « Signature » 2019** **IGP Pays d'Herault white ORGANIC wine**

70% Grenache Blanc, 15% Rolle, 15% Chardonnay

Hand harvest, vinification parcel by parcel, direct pneumatic press, cold, blending after 36 hours. The wine stay on fine less during 4 months. Better to at 10°C. FULL Body, well balanced, elegance and freshness in taste. A nose whith a lot of complexity : citrus fruits, white flowers.

Production : 15000 bottles

## **Red « Signature »** **IGP Pays d'Herault red ORGANIC wine**

100% Syrah

Harvesting at late maturity of the grape. Anging : 30% in tank, 70% barrel of 2, 3, 4 wines. To serve at 15°C. The oldest vineyard of the estate. The Persistent and elegant at the same time caracter of this wine will suprise you by its aromatic complexity, spices, friuts

