





In 1920, Paul created the Lou Gaëlou estate at the foot of the St Geniès mountain, not far from Avignon. He meets Prospère, the first winemaker in the MOURIER family. This will be the beginning of a long and beautiful collaboration between Domaine

- GRAPE VARIETIES
- Grenache and Cinsault.
- TERROIR AND VINES
- Vines planted on well-drained limestone plateaux in the Gard region, covered with a film of red clay and pebbles.
- VINIFICATION AND AGEING
- Musts are obtained by direct pressing, and fermentation is carried out at temperatures between 16 and 18°C.
- TASTING COMMENTS
- Light salmon color, floral and fruity nose, nervous and airy attack, supple mouth dominated by white fruits.
- FOOD/WINE PAIRING
- A wine to enjoy as an aperitif, with crudités, Catalan zarzuela, lentil salads and as an accompaniment to all summer grills.
- CELLARING POTENTIAL
- About 2 years old.

