





This estate nestled at the foot of the Dentelles de Montmirail is the result of three generations of collaboration with the Mourier estates. The soils that make it give wines with purple reflections. In order to preserve biodiversity, the estate is cultivated in a sustainable way and has HVE (High Environmental Value) certification.

- GRAPE VARIETIES
- Black Grenache, Syrah, Mourvèdre and Carignan.
- TERROIR AND VINES
- The soils are very varied, but poor. They allow the production of high quality wines, in a climate of Mediterranean influence.
- VINIFICATION AND AGEING
- After a vatting period of 24 to 28 days with trapping and pumping over, this wine is aged in vats to preserve all its aromas.
- TASTING COMMENTS
- Imposing, full-bodied and rich, this wine is structured, aromatic and generous.
 Ripe fruit and spice aromas give it great richness.
- FOOD/WINE PAIRING
- Serve with mushroom terrines, pheasant with fole gras, or chicken fricassee with wild mushrooms.
- CELLARING POTENTIAL
- Keeps for 5 to 7 years.

