



KHAYYÂM:

Cuvée produced in honor of Omar Khayyâm, 11th century muslim Persian poet and mathematician who has written hundreds of texts celebrating wine and women. Carpe Diem philosophy.

Terroir: rolled pebbles.

Yield: 30 à 35 Hl/Ha

Farming method: biodynamic

Method used: Gobelet cut for the grenache and removal of the "anticipés" (early shoots); wiring on syrah with deleafing

Harvest : Entirely manual with strict selection at the plot.

Vinification : Mixing of the cépages in the vat. Without SO2 or yeast. "Eraflage" (destemming) 100%. Light crushing. Regulation of the fermentation temperatures. 18 day macération. 1 pigeage per day. Draining by gravity. Pneumatic pressing.

Cellar work: 10 months in foudre barrels for 40 % of the wines.

Cépages : 75 % grenache noir / 15 % Syrah / 10 % Mourvèdre