

VIOGNIER

Terroir: Clay & limestone

Yield: 30 Hl/Ha

Farming type: biodynamic

Cut: "cordon de Royat" – 4 heightening wires on 1.10 m of leaves

Harvest : Entirely manual with strict selection at the plot.

Vinification: Pneumatic pressing. Cold "débouillage" (settling the wine must) at 12 to 14°C for 12 hours. "Soutirage" (transfer from container to container) with reincorporation of the fines lees. Low temperature fermentation (16 to 20°C). At the start of the fermentation, use of new demi-muid barrels for 30% of the must, the remainder will ferment in vats. Malolactic fermentation for the wine in vats. "Assemblage" (wines mix) before bottling.

Cépages: 100% Viognier

CALADE

"LA CALADE" : Provençal name meaning "an uphill path with gravel or pebbles" If you come and visit us, you will understand by the time you've used our access path.

Terroir: rolled pebbles.

Yield: 15 Hl/Ha

Farming method: biodynamic

Cut: Gobelet

Harvest : Entirely manual with strict selection at the plot.

Vinification: Without SO2 or yeast. "Eraflage" (destemming) 100%. Light crushing. Regulation of the fermentation temperatures. 21 day macération. Pigeage once a day. Draining by gravity. Pneumatic pressing

Cellar work: 30% in demi-muid & 70% in vats

Cépages: 90% Mourvèdre 10% grenache

KHAYYÂM

"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

VIN DE PETANQUE

"Vin de Pétanque": To drink whilst playing petanques (boules), or any other times !!!!! Serve cold during the beautiful summer evenings !

Terroir: Clay-limestone, with "lauzes" (flat stones), some plots are rolled pebbles

Yield: 50 Hl/Ha

Farming method: bioculture (ULASE certified) & biodynamic

Cut: Gobelet and cordons de Royat with 4 heightening wires, deleafing in june

Harvest : Entirely manual with strict selection at the plot.

Traditional vinification: Cépages are mixed in the vat. "Eraflage" (destemming) 100%. Light crushing. Regulation of the fermentation temperatures. 5 day macération. Draining by gravity. Pneumatic pressing. Malolactic fermentation in vat.
Cépages: 75% Grenache noir / 25 % Syrah

BOUT D'ZAN

" Bout d'Zan ": Zan is a French traditional liquorice sweet that comes in small bits ("bouts"). Bout d'Zan (litteraly bit of Zan) was a friendly nickname for my father in his childhood, referring to his small size and tanned skin! Today, it refers to the liquorice flavor of this wine.

Terroir: Clay-limestone

Yield: 40 à 45 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: Without SO2 or yeast. Cépages are mixed in the vat.

Cépages : 80% Grenache noir / 20 % Syrah

Cellar work: "Eraflage" (destemming) 100%. Light crushing. Regulation of the fermentation temperatures. 15 day macération. Draining by gravity. Pigeage. Draining by gravity. Pneumatic pressing. 7 months in "foudre" barrels for 30% of the wine.

CAVE VINUM

"Cave Vinum": "mind the wine", our inspiration comes from the famous "cave canem" found in the Pompéi ruins

Because, today, wine has become dangerous...

Terroir: Clay-limestone

Yield: 35 Hl/Ha

Farming method: bioculture (ULASE certified) & biodynamic

Cut: gobelet and wiring for the viognier

Harvest : Entirely manual with strict selection at the plot.

Vinification: Pneumatic pressing. Cold "débourage" (settling the wine must) at 12 to 14°C for 12 hours. "Soutirage" (transfer from container to container) with reincorporation of the fines lees. Low temperature fermentation (16 to 20°C). At the start of the fermentation, use of new demi-muid barrels for 20% of the must, the remainder will ferment in vats. Malolactic fermentation for the wine in vats. "Assemblage" (mixing wines) before bottling.

Cépages: 40 % clairette / 50 % roussanne / 10 % viognier