

TRADITION



- **Grape Variety :**

20% Grenache blanc - 20% Roussanne

20 % Bourboulenc - 20% Clairette - 20 % Picpoul

- **Terroir :** Round pebbles - Clay - Limestone

- **Vines :**

Thirty years old vines located on Cabrières, l'Arnesque, Palestor and Les Armeniers.

- **Vinification :**

Hand-picked with double sort-out

Direct pressing with a co-fermentation in stainless steel for 75%, then the 15% left in concrete vats and oak barrel.

Fermentation with natural yeast.

- **Aging:**

6 months in stainless steel vats and oak barrels on thin lies.

- **Tasting :**

This well-structured 'Tradition' cuvée opens with remarkable freshness on the palate. Its elegant floral nose, underpinned by hints of exotic fruit, carries through to the mouth with impressive tension. The wine's lively character gracefully supports a delicate finish, highlighted by a subtle mineral note.

- **Garde :**

To enjoy on his youth with a aging potential from 8 to 10 years.



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