

VIEILLES VIGNES



- **Grape Variety** : 65% Grenache - 20% Syrah 10% Mourvèdre

- **Terroir** : Round pebbles - Sands

- **Vines** :

80 to 100 years old vines located on Bois Dauphins, Cabrières et l'Arnesque.

- **Vinification** :

Manual harvest, hand picked, with double sort out.

Grapes are de-stemmed.

Co-fermentation in concrete vats.

Extraction, for about 25 days with a punching of the hat and pumping over. Fermentation with natural yeast.

- **Elevage** :

12 months in concrete vats and amphora then 6 months in large oak casks (foudre).

- **Dégustation** :

This cuvée captures the full depth of old vines through a classic, structured, and elegant profile. The nose reveals captivating aromas of crushed strawberry, ripe dark fruits, and a hint of pepper. On the palate, its velvety texture enchants with aromatic concentration, while fine, well-integrated tannins provide balance and persistence.

- **Garde** :

This cuvée should be aged for at least 5 years. It has excellent aging potential thanks to its powerful tannic structure — with a potential of 15 to 20 years.



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