



#### GRAPES :

Clairette : 70 % - Roussane : 25% - Viognier : 5%  
20 years old vines harvested on 3 different plots  
from one same place : Garrigue.

Medium yield of 40 hL/hl, regulated by thinning  
out in August especially on Young Roussane and  
Clairette grapes

#### TERROIRS :

Garrigue soils made of sediments from the  
quaternary period, limestones with veins of clay.  
Mediterranean climate hot and dry, vineyard  
exposed to Mistral wind drying well the grapes  
after rainy times.

#### PHILOSOPHY :

The winegrowers partners are in organic certified  
culture.

Harvest are always manual and made at the right  
phenolic maturity.

Vinifications following the organic spécification.  
Soft pressing, spontaneous fermentation for 70%  
must in vat and 30% in oak barrel. Regular  
stirring for the barrel ageing.

Bottling with use of neutral gas and minimum of  
sulfites.