



BOIS D'ARÈNE

Appellation : Vin De France

Vintage: 2024

Grappe : 100% Rolle

Harvest date: 03.09.2024

Alcohol Content : 12.5% vol

Number of bottles : 1700

Residual sugar: Less than 1 g/L

CECI N'EST PAS ORANGE

In the vines

On our 3-hectare mixed-planting vineyard, our young vines thrive in 100% clay soil, located next to the Garrigues de Vacqueyras pond. Since 2013, we have made it a point of honor to cultivate our vineyard by preserving the ecosystem and using healthy, sustainable practices. The grapes are harvested by hand when they are fully ripe to ensure a fresh, high-quality harvest.

In the wine cellar

For the 2024 vintage, all the Vermentino grapes are destemmed and transferred to two 10-hectoliter stainless steel tanks. Fermentation begins spontaneously, with daily manual punch-downs for one month, and the wine is racked by hand on November 20, 2024.

For serving, and to pair with...

White meat and poultry: Herb-roasted chicken or a young cockerel roasted with tapenade.

Fish: Sea bream ceviche.

Cheese: Aged goat cheese, roasted Camembert or Brie, Bleu de Gex, Comté, or Gruyère.

Serving suggestion: Remove the bottle from the refrigerator just before serving.

Our opinion

It's surprising to see how differently wine can develop simply by being divided into two separate tanks. Of course, we eventually finished with the blends.

The 2024 vintage promises to be enticing, with pronounced notes of genepi, medicinal herbs, and citrus.

