

AOP : Vin de France

Vintage : 2025

Blend : Cinsault - Serine

Harvest: 04.09.2025

Alcohol content : 11% vol

Bottle quantity : 3 500

Residual sugar: Less of 1g/L

THIS IS NOT JUST CINSAULT

In the vines

On our 3-hectare co-planted plot, our young Cinsault vines flourish in a 100% clay terroir, located next to the Garrigues de Vacqueyras pond. Since 2013, we have made it a point of honor to cultivate our vines in a way that preserves the living environment and uses healthy, sustainable practices. Harvesting is done by hand, when the grapes are fully ripe, to guarantee a fresh, high-quality harvest.

In the wine cellar

The harvest is completely destemmed, then vatted by gravity. Vinification with indigenous yeast is short in order to preserve the expression of the natural fruit, a pure juice. Short 8-day maceration in concrete vats. No sulfite added. Our wines are worked as little as possible to preserve all the original aromas of our terroirs and their vintage.

Food & wine pairings

Cured dry-cured ham (Bayonne, Parma, Serrano)
Thin slices of dried duck breast on fig bread toast, Wood-fired pizza
Cheeses: Crottin de Chavignol, Valençay, Pélardon
Serving suggestions: This wine should be served very slightly chilled at 16 °C.
Open the bottle at mealtime.

About

2025 was a dry vintage, except in the run-up to the harvest when there was an irregular succession of rainy episodes. The Cinsault grapes were harvested fairly early, from small but very promising berries. Volumes will remain limited, however, and we'll be adjusting them with a touch of Sérine, while keeping the Cinsault in the majority in order to satisfy everyone as much as possible.

