



The Vineyard

The 40-year-old vines are planted on black schist slopes typical of the Agly Valley, near Maury. This sunny, mineral terroir gives the wine both finesse and natural freshness.

The Wine

The grapes, Grenache and Syrah, are hand-harvested at perfect ripeness. After a very brief skin maceration of about an hour, they are immediately pressed to extract finesse and vibrancy. Fermentation takes place in tank, and the wine is aged on fine lees to preserve its freshness and aromatic brilliance.

Tasting Notes

This rosé displays a bright salmon-pink color and delights with clear aromas of raspberry, cherry, and fresh strawberry. On the palate, it is lively and fluid, with a salivating, mineral-driven finish. Delicate and refreshing, it pairs beautifully with Mediterranean salads, sun-dried vegetable tarts, stuffed peppers, or grilled meats with herbs. Serve around 10 °C.