

AOP Côtes du
Roussillon Villages



The Vineyard

The vineyard sits on black schist soils near Espira de l'Agly. This cuvée comes from old vines around 40 years of age, whose maturity imparts aromatic richness and depth of character, reflecting the unique terroir.

The Wine

The grapes, Syrah, Grenache, and Carignan, are hand-harvested to ensure perfect selection. Vinification follows traditional methods, including a cold pre-fermentation maceration to preserve fresh, fruity aromas. Alcoholic fermentation takes place at 22 °C, followed by gentle extraction to achieve subtle balance. The wine is aged in tank for 7 months, retaining both freshness and finesse.

Tasting Notes

Zoé Rouge displays a bright garnet ruby color and a delicate bouquet of fresh red fruits, such as redcurrant and raspberry, complemented by soft spice notes. On the palate, it is dense and generous yet light and balanced, with a pleasingly long finish. This elegant cuvée pairs beautifully with grilled meats, duck à l'orange, or slow-cooked dishes with lightly sweet-and-salty flavors.