

# 31/40 2022

Grenache Noir – Syrah – Carignan

## The estate

We both come from the Rhône-Alpes region, and have been living in the mountains for several years. We decided to change our lives. Erika's family has owned vineyards in Paziols (11350), in the high Corbières, for several generations.

We embarked on our adventure in 2016. We learned from a number of local winemakers, including Xavier Ponsart (Domaine Poc a poc) and Sébastien Agelet (Domaine De Mena). They encouraged us to set up our own winery.

We chose to go down the natural wine route, because it best matched our values. It was unthinkable for us not to grow our vines organically and produce a product that was as healthy and natural as possible.

## In the vineyard

Old goblets and young vines. Ploughing with caterpillar and tractor.

## The vinification

The grapes are hand-picked early in the day, to take maximum advantage of the cool morning air. In the cellar, we control temperatures during vinification to maintain freshness. Fermentation is carried out using the yeasts (indigenous) naturally present in the grapes. Whole-bunch, crushed vinification. Maceration for several days (4 or 5) and pressing as soon as the first tannins are extracted. Barrel ageing for 3 months, followed by blending after winter.

## The tasting

sour cherry color with violet highlights. A nose of black fruits (blackcurrant, blackberry), spices (white and grey pepper). Powerful and full-bodied on the palate. Aromas of ripe blackcurrant and stewed strawberries. Hints of tobacco and spices add depth. Long on the palate, with a lovely violet finish.

