

Zapoï 2021

Lledoner Pelut – Syrah – Grenache Noir – 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. Fermentations are carried out using the yeasts (indigenous) naturally present on the grapes. Short maceration and low extraction. Second-press blending of our 3 red grape varieties and our white, blended during fermentation as the harvest progresses.

The tasting

Ruby-red color with violet highlights. A nose of Provençal herbs with hints of red and black fruit. Complexity and finesse on the palate. Round on the palate, with aromas of slightly stewed ripe fruit, white pepper, cinnamon and leather notes. Long on the palate, with a tobacco finish.

