

Le Grain 2025

Grenache Gris – Grenache Blanc – Maccabeu

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

Le Grain is made from old vines (80-100 years old). Planted at 1.50m square. Each year is different, so the proportion of each grape variety varies.

The vinification

The grapes are hand-picked early in the day, to make the most of the cool morning air. In the cellar, we control temperatures during vinification. Fermentations are carried out using the yeasts (indigenous) naturally present in the grapes. Direct pressing. No added inputs. Bottled in February-March.

The tasting

With its silvery-yellow color, this wine will enchant you with its delicately lemony, milky nose. Dynamic and round, the palate is sustained by citrus acidity that awakens aromas of white flowers.

