

Xibalba 2025

Grenache Noir (“Blanc de Noir”)



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

Xibalba is made from 70-year-old mature vines. These vines are well established in their clay-limestone soil, and each year they bring us the typicality and accuracy of our terroir.

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. Fermentations are carried out using the indigenous yeasts, naturally present in the grapes. Direct pressing. No added inputs. Bottled in February-March.

The tasting

“Blanc de noir” with a light, slightly golden color. Discreet nose with floral and sweet honey notes. An expression of Grenache Noir. Mineral on the palate, with acidity that would go perfectly with fish. This wine is tangy, like a citrus candy.

