



CUVÉE : “Le Vin des Amis”. Ever since our wine was first bottled on the estate ('88 vintage) we have kept a little cuvée that we sell mainly to friends and family. In 1989, having been on a fact-finding trip to the Loire Valley, we planted a small plot of Cabernet Franc at the bottom of the slope in our valley.

TERROIR : Unlike the hillsides, with their thin soils, the bottoms of these slopes contain richer, fresher soils with fine clays and Trias sandstone. The Cabernet finds the water it needs to reach a good level of phenolic maturity without the grapes becoming too fat. Acidity is always interesting on this type of 'terroir'. Yields are very consistent from one vintage to another, without the need for bunch thinning. The Syrah comes from a neighbouring 'terroir' on a greater incline.

GRAPE VARIETIES : 70 % Cabernet Franc, 20 % Syrah, 10% Carignan

Yield : 30 / 35 hl / ha

Production : 2000 bottles

VINIFICATION : The grapes are hand-picked, fully ripe but not over-ripe. They are then fully de-stalked and fermented without the addition of extra yeast. They rarely stay for more than two weeks in the vat as we want to avoid too much extraction of tannins and pips, which are found in large amounts in Cabernet Franc. The must is regularly pumped over and solids are removed to retain the fruit, while the cap is punched once or twice to give the wine body.

MATURING : The wine is matured exclusively in the vat and the Cabernet Syrah and Carignan are blended early. Most of the time the wine is filtered slightly before bottling. In 2015 we have a blend with Syrah and Carignan and a very little harvest for the Cabernet Franc which gives concentration to the wine.

TASTING NOTES : The wine is “clean” like its main grape variety, fresh and smooth, with a distinct personality and rich aromas. Over time it develops interestingly towards more elegant, fruity aromas.