



CUVÉE : “Le Vin des Amis” 2017. 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 : 92 % Cabernet Franc, 8% Carignan

Yield : 28 hl / ha : second harvest of our new Cabernet Franc vineyard.

Production : 4200 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. Rather short vatting time to limit “the young vine” characteristics.

MATURING : The wine is matured exclusively in the vat and the Cabernet Syrah and Carignan are blended early. The wine was filtered slightly before bottling in december 2018.

TASTING NOTES : The wine is “clean” like its main grape variety. The 2017 vintage is full-bodied, rounded, distinct. More “serious” than 2016, it remains very gourmand.