



A unique typicity with black fruit, violet and spicy aromas from our native grape – the Négrette – grown on AOC vineyards in our chateau estate near Toulouse in France.

A unique terroir: our 30 ha of vines are located on the sandy loam and clay soil of the old terraces of the river Tarn which offers good heat retention. Coupled with a favourable climate - over 2,000 hours of sunshine a year, fairly cool nights and little but regular rainfall – this is perfect terroir for producing elegant wines.

A vibrant ruby red with ripe fruit aromas. The palate is driven by the freshness of red/black fruits and balanced by well-structured tannins with notes of violets and liquorice.

Suggesting service temperature: 15-16° C

AWARDS : Guide Hachette – Coup de Coeur Revue des Vins de France
– Mâcon – Paris – Berliner Wein Trophy

APPELLATION

VARIETAL

AGE OF VINES

DENSITY

YIELD

TRELLISING

HARVEST

WEEDING

YEAST

FERMENTATION

AOP Fronton

70% Négrette – 30% Syrah

25 years

4500 vines/ha

50 hl/ha

Guyot simple

Mechanical – 2nd half of September

Mechanical

Selected yeasts

15-25 days in temperature-controlled tanks at 25-28° C