**Cultivation**

To express the particularity of our "terroir" and the typicity of our vineyard (one single lot of 45 ha, 30 ha of which planted with vines) we preserve an harmonious ecologic balance. Respecting the natural cycles of the earth to regenerate and renew permanently the life of the soil. This is the base of our commitment to biologic and biodynamic cultivation.

**Terroir**

The "terroir" of our Massif d’Uchaux is composed of siliceous sandstone and calcareous sandstone dating from the Late Cretaceous period at the end of the secondary era. The major characteristics of this “terroir” are a pebbly, clayey-sand soils facilitating good deep roting and allowing a balanced hydration of the plant combined with a surface texture of the soils possessing a heightened heat capacity linked to a significant stoniness. The South-South East exposure contribute to the limited production of the vines with a slow and regular maturation. This is the promise for an optimisation of the concentration and maturation of the grape.

**Vinification / Elevage**

After a first selection of the grapes at the harvesting point by the harvester, a second selection is made by our own personnel upon putting the grapes in the fermenting vats. The harvest is received by gravity, de-stemming And fermentation in thermo-regulated for 10 days. Then blending of the free-run juice and press-juice. ageing in tank for 10 months.

**Dégustation / accompagnement**

The colour is a vivid mauvish red. Complex nose, allowing notes of fresh fruit and liquorice to appear. Spicy, powerful mouth within which one discovers notes of ripe fruit, a fine balance with a touch of minerality bringing length of finish and depth. The tannins are ripe and racy, it's a wine worth laying down which will perfectly accompany small feathered game, country lamb, but also grilled fish.

**Climate 2013**

A Vintage of Patience

The Domaine has given us a 2013 vintage marked by late maturity. Spared from the climatic ups-and-downs which affected many regions, it is characterized by lower yields and by balance where fruit wins over strength.

The spring of 2013 was undeniably one of the coldest and wettest of the last few years. This union of fresh weather and damp air had a result of delaying the start of vegetation of the vines and provoking a shattering of the Grenache.

The meteorological conditions of the summer of 2013 were good, but insufficient to allow the late springtime to be caught up again. The hot, dry month of September at last let us reach the maturity being looked for.

The grape harvest began on the 20th September and ran up to 15th October. The fermentation took place without difficulty, opening the way to red wines with harmonious balance, with beautiful acidity, the well-worked tannins being racy and silky. Our Grenaches develop an appreciable fruitiness, while our Syrah and Mourvèdre have given wines of strength, colour and concentration.

The white wines, as for them, present a beautiful aromatic and flavoursome freshness. A saline note brings tension and verticality, so representative of our terroir.