

Family owned since 1887



Grape Varieties: 61% Mourvèdre
21% Grenache
18% Cinsault



Location: La Cadière d'Azur



Soils: Red sandy matrix loaded with limestone pebbles
with marly soils



Produce: 35Hl/Ha



Vinification: Hand made harvest
Direct pressing
Vinification between 14° C and 16° C
After clarification, blending and making of the cuvee
Stainless steel tank

Gold medal at the Concours Mondial des Féminales de Paris - 2021



The eye

Light ruby color.



The nose

Greedy fragrances of strawberry,
raspberry and redcurrant with
a hint of spices.



The mouth

The fleshy side is directly put forward.
Then comes a complex, fresh and elegant
aromatic palette.



Gastronomy

Anchoïade, aioli, bourride,
mediterranean cooking,
mixed salads, white meats.

Aromatic | Elegant | Fruity

Aromatic | Fleshy | Rich