

CABERNET SAUVIGNON - SYRAH 2024

There's a place on the hills bordering the Mediterranean shores where nature has always been so abundant that brown bears had chosen it to settle down, knowing that the rocky hillsides and forest would provide them a safe habitat, and the thick vegetation ample supplies of food and water. Today human activity has reclaimed this fertile valley, pushing the bears further up towards the Pyrenean mountains and allowing us to produce a range of generous wines.



VINEYARD ATTRIBUTES

Appellation : IGP Pays d'Oc, France
The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : The soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes. The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

VINTAGE SUMMARY

The 2024 vintage begins with a significant deficit in vine reserves. Growth is weak at the start of the season but picks up thanks to life-saving rains at the end of April. Phenological development is very heterogeneous, even within the same plots. In early May, a few millimeters of rain fall, June is warm, and growth is active. The summer of 2024 is not as hot and dry as 2023, which is good news for the vegetative development of the vines and the ripening of the grapes. The harvest of whites and rosés takes place at the end of August, and a 15-day wait is required before starting the red harvest in mid-September. The ripening process took its time, but once achieved, the quality of the grapes was excellent.

WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods. The maceration period varies from 12 to 15 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

TASTING NOTES

Beautiful ruby-colored robe.
The nose reveals subtle aromas of green pepper, accompanied by seductive notes of blackberry and dark fruit.
On the palate, the intensity of black cherry brings a pleasing roundness, while the fresh and fruity finish evokes the characteristics of Cabernet Sauvignon and Syrah, harmoniously blended with the herbal accents of the garrigue.

TECHNICAL INFORMATION
Varietals : Cabernet sauvignon 70%, Syrah 30%
pH : 3,6
Total acidity : 3,1 g/l