

ROUGE CLASSIQUE 2025

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 soils are very shallow and rocky on the slopes, and deeper and sandy on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes.
The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Cabernet Franc and Merlot. Blended with Mediterranean grape varieties, they contribute to the wine's complexity.

VINTAGE SUMMARY

Winter and early spring brought more rainfall than the two previous vintages. Budbreak went smoothly despite relatively dry conditions and, as early as May, temperatures rose above seasonal averages. Several heatwaves occurred in June, July and August. The intense heat and strong winds made the summer of 2025 particularly scorching, and several wildfires swept through the Corbières massif. Vine growth stopped early, but the grape load remained significant. The thunderstorm of July 14 temporarily revived vine growth, yet the tramontane kept blowing, increasing the vines' water demand. By the end of August, the weather turned humid and heavy, though the grapes remained healthy. Chardonnay harvests began in mid-August, while those for rosé wines started in September. Syrah was harvested during the first half of September, followed by the other red grape varieties.

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

Bright ruby colour.
On the nose, black fruit dominate, accompanied by mild spices that evoke the scents of a walk through the garrigue.
The palate combines density and freshness, reflecting the power of the Languedoc sunshine.

TECHNICAL INFORMATION

Varietals : Syrah 47,50%, Grenache noir 17,50%, Marselan 10%, Alicante-henri-bouschet 7%, Carignan 6%, Merlot 5%, Mourvèdre 4%, Cabernet sauvignon 2,50%, Cinsault 0,50%
pH : 3,79
Total acidity : 2,97 g/l