



« Folle Passion » AOP Languedoc Pic Saint Loup

Tasting :

This is a deep purple wine, with a spicy balsamic nose, and much complexity. On the palate, aromas of liquorice, thyme, and black fruits (strawberry, blueberry). Aromas of roasting. A full bodied wine, well balanced with soft and silky tannins.

Grape variety :

20% Grenache - Yield 30 hl / ha - Age: 30 years and 80% Syrah - Yield 25 hl/ha - Age: 25 years.

Cultivation :

Ploughing, no weed killer, buds removal, severe pruning. Limited yield.

Terroir :

In the foothills of Pic Saint Loup and Hortus, these plots, lying upon calcareous fallen deposits, have a southern exposure.

Manual harvesting :

The date of harvesting is determined by the berry tasting.

Wine making process :

Temperatures control. Each plot is vinified separately. Grapes are fully destemmed, no crushing. Grenache and Syrah: 21 days of maceration 3 or 4 daily punching of the cap.

Wine maturation :

18 months in vat for 70%, 18 months in oak barrels for 30%.