

TASTING NOTES

The nose is energetic, reminiscent of fresh red cherry, flint and graphite.

On the palate, there's a strong aroma of red cherry, supported by a lovely freshness and tannins that make this a fine cuvée for laying down.

GRAPE VARIETIES

Grenache (100%)

TERROIR

Loess (aeolian soil created during the last Ice Age)
Parcel « FIGARO »
Vineyard planted on Eastern slopes, at an average altitude of 280 m.

IN THE VINEYARD

50 years old vines
Certified organic agriculture
Gentle pruning respecting sap flows
Use of natural composts
Green manures
Strict debudding

IN THE WINERY

Manual harvesting and manual grape sorting
Indigenous yeasts
15 days maceration in a foudre oak casks in whole bunch
Fermentation without added sulfites

MATURING

Aged 6 months in 50 hl foudre oak casks
2g/l added sulfite after malolactic fermentation and adjusted later if needed at bottling et réajusté à la mise en bouteille si besoin
Bottled and stored in our winery at constant temperature until shipment

FIGARO

RED

2023

CÔTES DU RHÔNE

