

ALTITUDES

CÔTES DU ROUSSILLON

ROUSSILLON

Story

The vineyard is located close to the Mediterranean Sea, just 25 miles from the eastern Spanish border. Cyril Henriques is the talented winemaker who selects the plots and is in charge of the vinification. As a native of Roussillon, he likes to combine three grape varieties : Syrah for its character, Grenache for its richness, and old Carignan vines for the structure.

Farming philosophy : Sustainable

« Altitudes » refers to the heights of the valley. This area is very warm but thanks to the altitude, the wines have a nice mineral finish that balances out the ripeness.

Vineyard Information

Grape varieties : 45 Grenache, 30% Syrah, 25% Carignan

Plot Size : 15 ha (37 acres)

Average age of the vines : 35-60 years

East/West and North facing

Elevation : 100-450m (330-1475 ft)

Soils : Schist - Clay and Limestone

FARMING PRACTICES

- Training method : Gobelet / Cordon de royot
- Regular work of the soils

Winemaking

- Hand picked grapes / Destemmed with sorting at the harvest
- Cold pre fermentation Maceration : 15 days
- Fermentation : Temperature controlled stainless-steel and concrete tank / 35 days
- Maceration technique : pump-overs
- Pneumatic press
- Aging : 8 months in stainless-steel tanks
- Fined : No
- Filtration : Yes (tangential)
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

A burst of dark berries and spice on the nose. Velvety and fresh palate, with nuances of blackcurrant and blackberry licorice. A well-balanced wine with a good length.

