

Story

The Florensac terroir is one of the oldest vineyards near the French Mediterranean coastn close to the ancient harbors of Sète and Cap d'Agde.

The Vignerons de Florensac (Winemakers of Florensac) have been producing Picpoul, Côtes de Thau and Pays d'Oc and others appellations since 1934. They can now count on 260 winemakers, all showing great dedication to their work, who are proud to be part of the world of winemaking and to belong to the big family that the cooperative represents

Farming philosophy : Sustainable (certified HVE since 2021)

Vineyard Information

Grape varieties : Cabernet Sauvignon 100%

Plot size : 50 ha (123 acres)

Average age of the vines : 15-20 years

Facing : South

Elevation : near from sea level (location with temperature buffer effect)

Soils : Clay-silt colluvium

FARMING PRACTICES

- Mechanical weeding (no chemicals)
- Low chemical inputs
- Sexual confusion
- Prophylactic cultural methods
- High trellises (1,8m-2m) : more photosynthesis

Winemaking

- Mechanical Harvest by night / Destemmed (100%)
- Cold pre fermentation : during 5-14 days
- Fermentation : Temperature controlled stainless steel tank / 20-25 days & Malolactic fermentation during 3-10 days in stainless steel tank
- Maceration technique : unballasting and pump-overs at first. Then, light pump-overs
- Pneumatic press
- Aging : 8 months in stainless steel tank / on lees
- Fined : Yes
- Filtration : tangential
- Vegan : Yes

Tasting notes

Nose combining notes of red berries and spices. A palate of red berries and dark fruits (plum, cherry), marked by supple tannins and superb freshness. A structured finish.

