



*" We are endlessly looking for quality and, above all, the finest expression of the terroir. This search has led us to distinguish three plots with identifying features. These confidential cuvee trio admirably express three distinctive and unique terroirs. "*

**Origin & Plot selection :**

The AOC Pic Saint-Loup wine area prospers between the Mediterranean Sea and the first foothills of the Cevennes, at the heart of a garrigue setting. The terroir of Patus de Mussen, enveloped in gentle sloping hills formed during the Inferior Cretaceous period, is composed of a hard, thin limestone soil, which alternates with brown marl and limestone marl. Their erosion covered them with clay-limestone colluvial deposits, rich in small limestone debris. It ensures great water reserves for the vine. This plot also benefits from a singular fresh climate, that allows the grapes to ripen more slowly.

**Cultivation mode :**

The vineyard has been managed in organic farming since 2006 and in biodynamic farming since 2015. We are particularly attached to the rich natural environment that surrounds us. By the use of composts, medicinal plant preparations, silica and horn manure, we work to enrich the fertility and the biodiversity of our soils, in order to reveal all the potential and the expression of Pic Saint-Loup in our wines.

**Average age of the vines:** 35 years

**Density :** 6200 feet / ha

**Yield :** 30 hl / ha

**Grape varieties :** Syrah: 85% Grenache : 15%

**Winemaking & Aging :**

Harvest entirely destemmed. Traditional winemaking with vatting of 30 days. Temperature control during the winemaking process. Aging in french oak barrels during 12 to 14 months, then blending in wooden conical trunk tanks during 6 to 9 months before bottling.

