



"Carra, which means stone, is the pre-Roman origin of the word garrigue. This cuvee is a tribute to the calcareous stone of our terroir that gives its typicality and its originality to our wine."

Origin :

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 vines are planted on a soil resulting from the breakdown of calcareous rocks of the quaternary period (Jurassic limestone, harder and older). These specificities offer fine and elegant wines, rich of the characteristics of this unique terroir.

Cultivation mode :

The vineyard has been certified in organic farming since 2009 and in biodynamic farming since 2018. 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 : 20 years

Density : 6200 feet / ha

Yield : 38 hl / ha

Grape varieties : Syrah : 70% Grenache : 20%
Mourvedre : 10%

Winemaking & Aging :

Harvest by hand or by machine according to the plots. Entirely destemmed. Traditional winemaking process with 3 to 4 days of cold pre-fermenting maceration in concrete tanks. Natural yeasts. Perfect temperature control during the fermentation, then a slow rise in temperatures during the maceration. Aging in concrete tanks during 12 months minimum.

