

## 2006 Technical descriptions

### Our blended wines

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- Stécia (Coteaux du Languedoc)
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### Our varietal wines

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- Oenothera d'Automne (Vin de Table de France)
- Oenothera (Vin de Pays d'Oc)
- Merlot (Vin de Pays d'Oc)
- Cabernet Sauvignon (Vin de Pays d'Oc)

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## Oenothera

Appellation Coteaux du Languedoc  
Red Wine 2004 vintage



### Tasting notes

A beautiful deep purple colour.

A complex bouquet of spices (cloves and white pepper), cocoa beans and black cherries.

On the palate it is delicately toasted, full-flavoured and supported by smooth tannins; it finishes on refreshing sweet liquorice.

### Serving suggestion

Serve at 18°C. To accompany a rich beef stew (such as gardianne de taureau), a veal filet in a cream and morel mushroom sauce or a veal cutlet with wild chanterelle mushrooms.

### Soil type

Limestone and clay pebbly terraces

### Grape varieties

From individual parcels

- Syrah (27 year old vines producing 33 hl/ha, )
- Grenache (40 year old vines producing 40 hl/ha, )

### Vinification methods

Partly traditional maceration for 19 and 20 days with daily delestage (rack and return) or pumping overPartly whole-grape carbonic maceration for 22 days

### Blend

- Syrah : 75%
- Grenache : 25%

Degree of alcohol per volume : 14,5% vol.

### Maturation

12 months in new oak casks

Bottling date : 29th March 2006

Quantity produced : 3.459 bottles

Not available

## Les Hauts de Milési

Appellation Coteaux du Languedoc  
Red Wine 2004 vintage



### Tasting notes

The 2004 Les Hauts de Milési remains true to the reputation of this wine. As every year, it has a beautiful violet colour and a nose of flowers, liquorice, stewed blackcurrant and black olives. It is fresh on the palate, with notes of refreshing liquorice candy and toast, with dense harmonious tannins.

### Serving suggestion

Serve at 18°C as an accompaniment for example to rib of beef with salt from the Camargue, grilled rib steak with porcini, a guinea fowl casserole or with salt pork and lentils.

### Soil type

Limestone and clay pebbly terraces

### Grape varieties

- From individual parcels
- Syrah (27 year old vines producing 33 hl/ha, )
  - Grenache (40 year old vines producing 40 hl/ha, )
  - Carignan (47 year old vines producing 35 hl/ha, )

### Vinification methods

Partly traditional maceration for 19 and 20 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 17 and 22 days

### Blend

- Syrah : 70%
- Grenache : 25%
- Carignan : 5%

Degree of alcohol per volume : 14% vol.

### Maturation

12 months in used oak casks (40% in one-year-old casks, 60% in two-year-old casks)

Bottling date : 29th March 2006

Quantity produced : 12.891 bottles

Not Available

## Stécia

Appellation Coteaux du Languedoc

Red wine 2004 vintage



### Tasting notes

A brilliant colour.

Explosive and unusual notes of bay leaf, thyme and gunflint on the nose. This freshness is also present on the palate, reinforced by fresh elegant tannins.

### Serving suggestion

Serve at 16°C with a steak grilled with garrigue herbs, spit-roasted lamb or pork tenderloin with morel mushrooms.

### Soil type

Limestone and clay pebbly terraces

### Grape varieties

From individual parcels

- Syrah (19 and 9 year old vines producing 43 hl/ha, )
- Grenache (40 year old vines producing 40 hl/ha, )
- Carignan (47 year old vines producing 35 hl/ha, )

### Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 19 and 21 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 17 and 22 days.

### Blend

- Syrah : 60%
- Grenache : 25%
- Carignan : 15%

**Degree of alcohol per volume : 13% vol.**

### Maturation

12 months in vats and bottle-age for 12 months

**Bottling date : 24th April 2006**

**Quantity produced : 13.213 bottles**

**Not Available**

## Alexaume

Vin de Pays du Mont Baudile  
Red Wine 2005 vintage



### Tasting notes

This brilliant garnet-red wine remains unusual and original, with notes of stewed blackberry and roasted coffee beans. On the palate it is lively, peppery and easy-drinking.

### Serving suggestion

Serve at 16°C. Perfect with grilled lamb chops with rosemary or duck confit with garlic.

### Soil type

Limestone and clay pebbly terraces

### Grape varieties

From individual parcels

- Merlot (23 and 20 year old vines producing 66 hl/ha, )
- Cabernet sauvignon (8 year old vines producing 65 hl/ha, )
- Syrah (20 and 10 year old vines producing 43 hl/ha, )
- Carignan (48 year old vines producing 35 hl/ha, )

### Vinification methods

Partly traditional maceration for 19 days with daily delestage (rack and return) or pumping over and partly whole-grape carbonic maceration for 17 and 22 days

### Blend

- Merlot : 48%
- Cabernet sauvignon : 29%
- Syrah : 13%
- Carignan : 10%

Degree of alcohol per volume : 13,5% vol.

### Maturation

70% in vats and 30% in used oak barrels (3, 4 and 5-year-old casks) for 4 months

Bottling date : 12th-13th June 2006

Quantity produced : 32.590 bottles

Available

## Oenothera

Appellation Coteaux du Languedoc  
Rose Wine 2005 vintage



### Tasting notes

A deeply-coloured rosé, with hints of violet.  
The nose is of fresh red berries and grilled almonds.  
On the palate, it is an invigorating, ample and elegant structure.

### Serving suggestion

Serve at 12°C. Perfect with grilled lamb with thyme and rosemary.

### Soil type

Limestone and clay pebbly terraces

### Grape varieties

From individual parcels  
- Grenache (41 year old vines producing 40 hl/ha, )  
- Syrah (28 year old vines producing 37 hl/ha, )

### Vinification methods

A saignée rosé; the juice is run off following pre-fermentation maceration Alcoholic fermentation in vats (Grenache) and new oak casks (syrah)

### Blend

- Grenache : 60%  
- Syrah : 40%

**Degree of alcohol per volume : 14% vol.**

### Maturation

Matured for 4 months in vats (Grenache) and new oak casks (syrah)

**Bottling date : 24th April 2006**

**Quantity produced : 3.238 bottles**

**Not Available**

## Cousin-Cousine

Vin de Pays du Mont Baudile  
Red Wine 2005 vintage



### Tasting notes

This intensely-coloured vintage retains a floral (violets) and fruity (bilberry, blackcurrant) character on the nose. On the palate, this is enhanced by spicier aromas (clove and cinnamon) and a pleasing level of acidity on the finish.

### Serving suggestion

Serve at 16°C. Try it with duck breast with orange or exotic dishes such as lamb tagine or sweet and sour duck.

### Soil type

Limestone and clay alluvial deposits

### Grape varieties

From individual parcels  
- Alicante (52 year-old vines producing 50 hl/ha, )

### Vinification methods

Traditional maceration for 10 days with daily delestage (rack and return) or pumping over. No pressing.

### Blend

- Alicante : 100%

Degree of alcohol per volume : 13,5% vol.

### Maturation

In vats for 7 months

Bottling date : 25th April 2006

Quantity produced : 7.353 bottles

Not available

## Oenothera d'Automne

Vin de table de France  
Red Wine



### Tasting notes

This wine is made from grapes harvested late in the year. It develops an unusual nose of chocolate, cherry and fresh blackcurrants.

On the palate it is more toasted, full-bodied, velvety and highly aromatic (stewed fruits and toast).

### Serving suggestion

Serve lightly chilled at 14-15°. Perfect with a dark chocolate fondant cake.

### Soil type

Limestone and clay alluvial deposits

### Grape varieties

From individual parcels

- Marselan (8 year-old vines producing 7 hl/ha, harvested on 5th November 2003, )

### Vinification methods

Traditional maceration

### Blend

- Marselan : 100%

**Degree of alcohol per volume : 15% vol.**

### Maturation

Matured in vats (70%) and 5-year-old casks (30%) for 12 months

**Bottling date : 4th March 2005**

**Quantity produced : 1.226 bottles (50cl)**

**Not Available**

## Oenothera

Vin de Pays d'Oc

White Wine 2004 vintage



### Dégustation Tasting notes

This pale and brilliant wine has the freshness and complexity of Oenothera, with aromas of white peach and pear.

It is ample in the mouth and enhanced by grilled notes and aniseed on the finish.

### Serving suggestion

Serve at 12°C. Complements seafood without overwhelming it : try it for example with a scallop and walnut pie or pan-fried foie gras or sea-bass with butter and lemon sauce.

### Soil type

Limestone and clay alluvial deposits

### Grape varieties

From individual parcels

- Chardonnay (27 year-old vines producing 60 hl/ha, )

### Vinification methods

Pre-fermentation maceration Alcoholic fermentation partly in vats (40%) and partly in new oak casks (60%)

### Blend

- Chardonnay : 100%

**Degree of alcohol per volume : 14% vol.**

### Maturation

Matured for 8 months, partly in vats and partly in new oak casks

**Bottling date : 12th June 2006**

**Quantity produced : 2.668 bottles**

**Not Available**

## Merlot

Vin de Pays d'Oc

Red Wine 2005 vintage



### Tasting notes

This wine is a typical Domaine des Crès Ricards merlot : a nose of black pepper, chocolate and morello cherry, full-bodied and harmonious on the palate.

### Serving suggestion

Serve at 16°C. An ideal accompaniment to saucisson, cold meats, veal in cream and morel mushroom sauce or duck confit with haricot beans.

### Soil type

Limestone and clay alluvial deposits

### Grape varieties

From individual parcels  
- Merlot (21 year-old vines producing 68 hl/ha, )

### Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 17 and 20 days with daily delestage (rack and return) or pumping over

### Blend

- Merlot : 100%

**Degree of alcohol per volume : 13% vol.**

### Maturation

In vats for 6 months

**Bottling date : 30th March 2006**

**Quantity produced : 12.370 bottles**

**Not available**

## Cabernet Sauvignon

Vin de Pays d'Oc

Red Wine 2005 vintage



### Tasting notes

This vintage has a beautiful violet colour.

It marries elegance and power and is marked by roasted and floral notes.

It is full-bodied, with supple, smooth tannins and a refreshing finish of liquorice and coffee.

### Serving suggestion

Serve at 16°C. An ideal accompaniment to saucisson, grilled beef or sirloin steak with porcini.

### Soil type

Limestone and clay alluvial deposits

### Grape varieties

From individual parcels

- Cabernet sauvignon (8 year-old vines producing 65 hl/ha, )

### Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 18 and 20 days with daily delestage (rack and return) or pumping over

### Blend

- Cabernet sauvignon : 100%

**Degree of alcohol per volume** : 12,5% vol.

### Maturation

In vats for 8 months

**Bottling date** : 30th May 2006

**Quantity produced** : 11.628 bottles

**Not available**