

2007 Technical descriptions

Our blended wines

- Oenothera (Coteaux du Languedoc)
- Les Hauts de Milési (Coteaux du Languedoc)
- Stécia (Coteaux du Languedoc – Terrasses du Larzac)
- Alexaume (Vin de Pays du Mont Baudile)
- Oenothera (Coteaux du Languedoc)

Our varietal wines

- Cousin-Cousine (Vin de Pays du Mont Baudile)
- 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 2005 vintage



Tasting notes

As usual, the nose is spicy and smoky, combined with aromas of stewed fruit (blackcurrants and black cherries).

On the palate it is dense, full-bodied and harmonious, with a cool finish of liquorice candy.

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, a veal cutlet with wild chanterelle mushrooms, "tournedos Rossini (beef with foie gras, truffle and Madeira) or a wild boar stew.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

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

Vinification methods

Partly traditional maceration for 17 and 22 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 18 days

Blend

- Syrah : 75%
- Grenache : 25%

Degree of alcohol per volume : 14.5% vol.

Maturation

12 months in new oak casks

Bottling date : 18th April 2007

Quantity produced : 3,597 bottles

Not Available

Les Hauts de Milési

Appellation Coteaux du Languedoc
Red Wine 2005 vintage



Tasting notes

This blend contains all the features of its "terroir": balsamic notes of bay leaf and thyme, aromas of black olives and fresh blackcurrants then, on the palate, the aromas are more toasted, the tannins are rich and smooth and its length is impressive.

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. It will also accompany spit-roasted leg of lamb or lamb stew, without overwhelming them.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Syrah (28 year-old vines producing 37 hl/ha)
- Grenache (41 year-old vines producing 40 hl/ha)
- Carignan (48 year-old vines producing 35 hl/ha)

Vinification methods

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

Blend

- Syrah : 68%
- Grenache : 27%
- 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 : 7th June 2007

Quantity produced : 12,768 bottles

Available

Stécia

Appellation Coteaux du Languedoc

Terrasses du Larzac

Red wine 2005 vintage



Tasting notes

The explosive aromas of this wine remain its most outstanding trait, with notes of menthol veering to camphor, gunflint and fresh blackcurrants.

On the palate it is silky and refreshing with pleasing, cooling aromas.

Serving suggestion

Serve at 16°C with a steak grilled with garrigue herbs, spit-roasted lamb or pork tenderloin with morel mushrooms or as an accompaniment to all sorts of tapas. Discover it also with a Moroccan chicken and lime tagine.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Syrah (20 and 10 year-old vines producing 43 hl/ha)
- Grenache (41 year-old vines producing 40 hl/ha)
- Carignan (48 year-old vines producing 35 hl/ha)

Vinification methods

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

Blend

- Syrah : 62%
- Grenache : 23%
- Carignan : 15%

Degree of alcohol per volume : 13.5% vol.

Maturation

12 months in vats and bottle-age for 12 months

Bottling date : 6th-7th June 2007

Quantity produced : 13,024 bottles

Available

Alexaume

Vin de Pays du Mont Baudile
Red Wine 2006 vintage



Tasting notes

A lovely ruby colour.

The nose is dominated by complex notes of spice (pepper and cloves), coffee beans, Morello cherries and blueberry.

The wine is full-bodied on the palate, more toasted than on the nose, with a very moreish finish of fresh red berries.

Serving suggestion

Serve at 16°C. Perfect with grilled lamb chops with rosemary, duck confit with garlic or an assortment of stuffed summer vegetables.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Merlot (24 and 21 year old vines producing 64 hl/ha)
- Cabernet sauvignon (9 year old vines producing 63 hl/ha)
- Carignan (49 year old vines producing 37 hl/ha)
- Syrah (21 and 11 year old vines producing 40 hl/ha)

Vinification methods

Partly traditional maceration for 20 days with daily delestage (rack and return) or pumping over and partly whole-grape carbonic maceration for 14 days.

Blend

- Merlot : 49%
- Cabernet sauvignon : 27%
- Carignan : 14%
- Syrah : 10%

Degree of alcohol per volume : 13% vol.

Maturation

12 months in vats and bottle-age for 12 months

Bottling date : 11th-12th July 2007

Quantity produced : 27,810 bottles

Oenothera

Appellation Coteaux du Languedoc
Rose Wine 2006 vintage



Tasting notes

This rosé has a deep violet colour with a nose dominated by unusual aromas of toasted bread, pomegranate and redcurrants.

It is also fruity on the palate (cherries), lively, substantial and easy-drinking.

Serving suggestion

Serve at 12°C. Perfect with grilled lamb with thyme and rosemary. Served at 12-14°C, this gourmet rosé will be the perfect accompaniment to a steak grilled over a wood fire.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Grenache (42 year-old vines producing 38 hl/ha)
- Syrah (29 year-old vines producing 35 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 : 13.5% vol.

Maturation

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

Bottling date : 11th July 2007

Quantity produced : 2,952 bottles

Available

Cousin-Cousine

Vin de Pays du Mont Baudile
Red Wine 2006 vintage



Tasting notes

This dark, black wine has an unusual nose of wild blackberry, liquorice, menthol and coffee.

It is lively on the palate, easy-drinking and with a long cool finish of liquorice.

Serving suggestion

Serve at 16°C. Try it with duck breast with orange, steak tartar with capers 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 (53 year-old vines producing 53 hl/ha)

Vinification methods

Traditional maceration for 11 days with daily delestage (rack and return) or pumping over. No pressing.

Blend

- Alicante : 100%

Degree of alcohol per volume : 14% vol.

Maturation

In vats for 7 months

Bottling date : 6th June 2007

Quantity produced : About 7,851 bottles

Available

Oenothera

Vin de Pays d'Oc

White Wine 2006 vintage



Dégustation Tasting notes

A brilliant white wine with hints of green.

The nose is delicately toasted, followed by notes of fresh pear and lime-flower.

It is rich on the palate, backed up by a cool menthol 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. It will also perfectly complement skewered scallops in a saffron and cream sauce.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Chardonnay (28 year-old vines producing 64 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 : 13.5% vol.

Maturation

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

Bottling date : 11th July 2007

Quantity produced : 2,958 bottles

Available

Merlot

Vin de Pays d'Oc

Red Wine 2006 vintage



Tasting notes

This wine is beautiful, brilliant purple.

The nose is dominated by notes of stewed cherries, milk chocolate and cinnamon.

Its sweetness and balance in the mouth make it pleasing, moreish and ready for drinking already.

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. It will also perfectly complement a plate of mountain ham or Spanish omelette.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Merlot (22 year-old vines producing 65 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 17 and 16 days with daily delestage (rack and return) or pumping over.

Blend

- Merlot : 100%

Degree of alcohol per volume : 13.5% vol.

Maturation

In vats for 6 months

Bottling date : 18th April 2007

Quantity produced : 16,104 bottles

Available

Cabernet Sauvignon

Vin de Pays d'Oc

Red Wine 2006 vintage



Tasting notes

This deep-coloured wine has an elegant floral nose, later dominated by notes of roasted coffee beans and fruit (blackberry).

Its firm yet smooth structure on the palate gives it a refreshing coolness.

Serving suggestion

Serve it slightly chilled in the summer (at 16-18°C) with a barbecue and earlier in the season with sausages and one of our local specialties, aligot de Lozère, a cheesy potato mash.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Cabernet sauvignon (9 year-old vines producing 63 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 27 and 29 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 6 months

Bottling date : 18th April 2007

Quantity produced : 13,202 bottles

Not Available