

2009 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 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 2007 vintage



Tasting notes

A deep ruby colour and a complex bouquet of spices (peppercorns and cinnamon), tobacco, mocha and stewed blackcurrants.

On the palate it is full-bodied, velvety, toasted and fruity (blackcurrant backed up by black cherry), with a particularly liquorice finish.

Serving suggestion

Serve at 16-18°C, this wine is perfect with steak and morel mushrooms or rib of beef in a salt crust.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Syrah (30 year-old vines producing 35 hl/ha)
- Grenache (43 year-old vines producing 37 hl/ha)

Vinification methods

Partly traditional maceration for 16 and 22 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 17 days

Blend

- Syrah : 84%
- Grenache : 16%

Degree of alcohol per volume : 14.5% vol.

Maturation

12 months in new oak casks

Bottling date : 21st April 2009

Quantity produced : 3,513 bottles

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 2006 vintage



Tasting notes

A brilliant ruby red, the aromas are balsamic, mentholated and mineral, like sun-baked sandstone pebbles.

This coolness is also present in the mouth, with grainy, invigorating tannins and a finish tending more towards fruit (fresh blackcurrants) and chocolate.

Serving suggestion

Served at 16°C, discover it with a Moroccan chicken and lime tagine.

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Syrah (21 and 11 year-old vines producing 44 hl/ha)
- Grenache (42 year-old vines producing 39 hl/ha)
- Carignan (49 year-old vines producing 44 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 20 and 22 days with daily delestage (rack and return) or pumping over. Partly whole-grape carbonic maceration for 15 and 14 days.

Blend

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

Degree of alcohol per volume : 13.5% vol.

Maturation

12 months in vats and bottle-age for 12 months

Bottling date : 21st and 22th May 2008

Quantity produced : 16,326 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 2007 vintage



Tasting notes

A beautiful fuchsia pink, and intense seductive notes of cherry, raspberry jam and grilled hazelnuts.

Characterful, unctuous and cool on the palate, with a very smooth toasted finish.

Serving suggestion

Serve at 12-14°C with grilled meats or more exotic dishes (chicken and ginger curry).

Soil type

Limestone and clay pebbly terraces

Grape varieties

From individual parcels

- Grenache (43 year-old vines producing 40 hl/ha)
- Syrah (30 year-old vines producing 33 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 : 21st May 2008

Quantity produced : 3,220 bottles

Available

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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 2006

Quantity produced : 7,851 bottles

Available

Oenothera d'Automne

Vin de table de France

Rouge



Dégustation Tasting notes

This long-awaited vintage is showing a delightful display of aromas: peach stone, bitter cocoa, black cherry and cinnamon on the nose.

On the palate it oscillates pleasingly between sweetness and smooth tannins, and the stewed fruit on the finish adds a luscious touch.

Serving suggestion

This wine is a perfect match for fresh or pan-fried foie gras, chocolate desserts, fresh fruit salad... and many more just waiting to be discovered.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Marselan (10 year-old vines producing 21 hl/ha, harvested on 29th October 2007)

Vinification methods

Traditional maceration

Blend

- Marselan: 100%

Degree of alcohol per volume : 15% vol.

Maturation

Matured in vats (64%) and 2-year-old casks (36%) for 12 months

Bottling date : 25th July 2008

Quantity produced : 4,639 bottles (50cl)

Available

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Oenothera

Vin de Pays d'Oc

White Wine 2007 vintage



Dégustation Tasting notes

This pale, brilliant white wine is dominated on the nose by notes of fresh quince, pear and aniseed.

It is well-rounded in the mouth, underpinned by buttery and toasted aromas with cooling menthol on the finish.

Serving suggestion

Served at 12°, it would be ideal with a line-caught sea bass grilled in lemon butter.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Chardonnay (29 year-old vines producing 65 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 : 24th July 2008

Quantity produced : 2,571 bottles

Available

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Merlot

Vin de Pays d'Oc

Red Wine 2008 vintage



Tasting notes

Everything we love about this merlot is there again this year : mocha, cocoa beans and red fruit (Morello cherries) in syrup on the nose.

Then once in the mouth there is a sweetness on the attack, evident but smooth tannins and finally a delicious chocolaty finish.

Serving suggestion

Serve at 16°C, with black pudding and apples for example.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Merlot (24 year-old vines producing 64 hl/ha)

Vinification methods

Partly traditional maceration and partly cold pre-fermentation for 20 and 17 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 : 21st April 2009

Quantity produced : 3,630 bottles

Available

Cabernet Sauvignon

Vin de Pays d'Oc

Red Wine 2008 vintage



Tasting notes

A fine example of this vintage for late-maturing varieties : this wine is deeply coloured and expressive, with cool and floral notes (a hint of rose), menthol, followed by fresh dark fruits and peppercorns.

On the palate it is harmonious, very supple and refreshing due to the liquorice.

Serving suggestion

Serve at 16°C as the perfect accompaniment to a wild asparagus omelette.

Soil type

Limestone and clay alluvial deposits

Grape varieties

From individual parcels

- Cabernet sauvignon (11 year-old vines producing 68 hl/ha)

Vinification methods

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

Blend

- Cabernet sauvignon : 100%

Degree of alcohol per volume : 13.5% vol.

Maturation

In vats for 6 months

Bottling date : 21st April 2009

Quantity produced : 3,000 bottles

Available