



LES NATURELLES

Cuvée « O Rouge »

IGP Pays d'Oc Rouge 2019

Our familial winery in Saint Cels is set in the heart of the world renowned Saint-Chinian appellation. Our 80 hectares of vineyards have been long established on this remarkable terroir. Nature provides us with all the ingredients essential to creating wine.

There is a unique diversity in the soil that makes terroir distinctive. Shale hillsides, limestone clay valleys mixed with rolled pebbles along the Touloubre and Vernazobre rivers.

The temperate Mediterranean climate with characteristic cool nights in the heat of the summer offers large jumps in temperature promoting optimum maturation of our vineyards. In addition our region benefits from the dry and cold northern Tramontane wind which naturally fosters vine health.

Our knowledge of modern winemaking allows us to avoid adding sulfites to craft our "Naturelles" range. We are moving towards pleasure wines with exceptional aromatic complexity.

THE VINES

Varieties: "O Rouge" duet blending of the world's most popular grape varieties. **Merlot** for its enticing full bodied fruity and **Syrah** to add color and a pepper bite.

Terroir: Our red grapes such as Merlot grow on rolled pebbles along rivers when Syrah grow on limestone clay and shale soils.

Vine management: Our existing sustainable methods are transitioning to **organic agricultural** practices. We tend to the vineyards with agroecological farming approach.

Pomace and crushed old shoots/canes/vegetal debris are used for composting during ploughing. The plants grow along trellisses as to ensure optimum solar exposure. The vines are pruned using the Cordon de Royat method leaving foliage and two buds.

The average age of our vines is 17 years.

Yield : <55 hl / ha

THE CELLAR

Harvest: Perfectly ripened grapes are picked in the early morning to preserve freshness.

Vinification: Long fermentation in steel vats monitored throughout for both temperature and density - racking by gravitation

To avoid slow fermentation we add yeast as soon as the grapes arrive in the cellar. We then monitor and control the temperature in the vats several times a day in order to manage fermentation until there is no sugar.

Wines with no added sulfites require us to manage different risks during wine making such as allowing malolactic fermentation which adds spice to the aromas.

Ageing: The ageing process is the most complex part of making sulfites free wines. We avoid prolonged conservation in vats and bottle wines as quickly as possible. A light fining and filtration is performed prior to bottling.

14 % Alc. /Vol.

TASTING NOTES

"O Rouge" is a deep ruby color. Luscious nose with a bouquet of wild berries and violet. Depth of aromas with fresh and crisp wild fruit flavors leave a distinct roundness on the palate. With a robust finish with velvety spicy liquorish notes.

SERVICE

Best served between 14-16°C.

Ageing potential: The "Naturelles" are crafted in a spirit of easy drinking wine, to be enjoyed young (1-2 years).

FOOD PAIRING

Perfect with grilled duck "magret", orange sauce and wok of seasonal vegetables or fresh pasta and creamy parmesan sauce.

PACKAGING

6 Bordeaux bottles (75 cl) card box and protective tray pad sealed with Neutrocork Premium® and high density aluminium complex capsules.

 Sud de France

