



*The vineyard covers 32 hectares of schist soil in a typically Mediterranean climate. The yield of our vineyard is deliberately low: 15 to 30 hl / ha depending on the age of the vines. The average age of the vines is 60 years, the oldest having been planted in 1924, the youngest in 2005. Pruning is carried out in a goblet on all of our traditional grape varieties - Carignan, Grenache and Muscat - and on wire Guyot pruning for Syrah. The harvest is exclusively carried out manually. The new generation of the Cassagnol family takes up the challenge of direct sales of wine bottled at the property. The estate now offers seven wines from its vineyard and aged according to the methods transmitted by our ancestors.*



**Grape Varieties** : Carignan 50%, Grenache Noir 30%, Syrah 20%  
Yield: 25 hl / ha.



**Terroir**: Schist.

**Vinification** : Grenache noir and syrah in traditional vinification, crushed, destemmed. Carignan in carbonic maceration.



Aging for 20 months in stainless steel vats including 4 months in oak barrels



**Tasting** : The color is dense and concentrated red. The nose opens with aromas of red fruit with notes of raspberry and prune obtained through controlled extraction during vinification and exceptional maturity of the grapes.



**Gourmet Alliance** : Tasting between 15 and 17 ° C. This wine will go well with grilled dishes (merguez, sausage with Espelette pepper ...) or spicy dishes like basquaise chicken or Indian cuisine.

*Millesime Sud*