



VIN BIOLOGIQUE  
AGRICULTURE FRANCE  
CERTIFIE PAR FR-BIO-10



**The story:**

"Libre" is raised in 2 ceramic eggs.

With this creation, Hélène CHOUVET draws the absolute purity of the wine from its terroirs.

She has chosen to use as a label the reproduction of Ursula Caruel's work n°7... the approach of this artist, passionate about botany, is to enter into resonance with nature, to extract its form and breath.

"Libre" is close to this approach: the tasting of this wine projects us into an aerial, abstract world.

**Grapes :** 50 % Grenache noir - 50 % Syrah.

**Terroir :** sands and large pebbles.

**Viticulture :** Organic farming. Traditional pruning in Gobelet (old Grenache) and cordon de Royat (Syrah). Soil work, contribution of sheep compost for the life of the soil.

**Wine making :** Hand harvesting. Selective picking of grapes. De-stemming. Indigenous yeasts. Maceration 3 weeks / 1 month. Pumping over and treading. Aged 12 months in ceramic eggs.

**Tasting :** The nose exhales notes of morello cherries, sweet spices reminding of hot countries. The attack is fresh, with a nice vivacity that underlines the notes of cocoa and black fruits. Aromas of liquorice complete a full mouth, with grain and volume. The incredibly supple tannins last indefinitely.

The freshness on the finish keeps the wine in perfect balance.

"Libre" is an extremely pure wine, without artifice.

**Wine and food pairing :**

alone.... or with a nice meat (rib of beef, shoulder of lamb...)

Cheese : a Salers, a Beaufort.

Or to sublimate a dark chocolate Grand Cru!

**Aging capacity :** more than 15 years.