



VIN BIOLOGIQUE
AGRICULTURE FRANCE
CERTIFIÉ PAR FR-BIO-10

The story: Being a winegrower is not just a profession, it is much more..." Les Vignes de Mon Père" is the story of a passion that is passed on between generations. It is the story of a little girl who saw her father walking through her vineyards...

Grapes : 75 % Grenache noir - 10 % Syrah - 10 % Mourvèdre – 5% Marselan

Terroir: Large pebbles with black clay (Courthézon) – sands and red clay (Bédarrides).

Age of vines: 55 years old.

Area: 15 ha 50.

Viticulture: Organic farming. Ploughing, natural grass covers every other row, Gobelet and Cordon de Royat pruning. Compost of sheep for soil life.

Winemaking: De-stemming harvest. Indigenous yeasts. Maceration during 12 to 18 days. Treading and pumping over. Matured 12 to 15 months in concrete tanks.

Tasting: Garnet color with reflections of violets. Red fruits and sweet spicy nose. Very fresh and balanced palate, with complex aromas: liquorice, forest fruits. Round and teasing tannins.

Wine and food pairing: Red and white meats; Provençal veal, beef (carpaccio), Asian cooking, delicatessen, cheeses.

Aging capacity: 5 or 6 years.

Awards:

2020 : 1 star Guide Hachette des vins 2023
Note 88/100 RVF

2019 : 87-88 Revue des Vins de France

2017 : 87-89 Jeb Dunnuck

2016 : SILVER medal at Vignerons Independants contest