

CHEMIN VIN DE FRANCE DE LA CROISSETTE

2023

Croisette is a path leading to the family parcel situated on the plateaus of Ardeche. At present, the brother and sister are cultivating the spot to make a wine out of syrah, gamay and viognier. A perfect drop to share with friends, it is best enjoyed in its youth, without complex.

At the crossroads of different grape varieties, this wine skillfully combines syrah's structure, gamay's fruity notes, and viognier's crispness. Highly accessible in its youth, it can be wholeheartedly enjoyed as an aperitif or with a meal.

Grape varieties: 70% syrah; 20% gamay; 10% viognier.

Soils: light, comprising gneiss on a granite bedrock.

Winemaking: 100% destemmed harvest. Co-fermentation of the three varieties in concrete vats. 8 to 10-day maceration.

Maturing: 10 months in stainless steel vats. Racking and blending, 6 weeks before bottling.



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42410 Chavanay

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Grape varieties: 70% syrah; 20% gamay; 10% viognier.

Soils: light, comprising schist and gneiss on a granite bedrock.

Winemaking: entirely derived from a whole harvest. Co-fermentation of the three varieties in concrete vats. 10 to 15-day maceration.

Maturing: 10 months in stainless steel vats. Racking and blending, 6 weeks before bottling.



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