

FROM GRAPE TO WINE

During the harvest, the grapes are carefully selected to be picked at optimum ripeness. Using traditional process with temperature control, maceration before fermentation, crushing and destalking, each grape variety is fermented in separate tanks.

THE BLENDING

Blending is the last step of the wine production. This final touch must be consistent with the previous stages, from harvesting grapes at perfect ripeness until winemaking. By mixing the different wines vinified by grape variety, by terroir, by land ... we elaborate the best wine possible for our pleasure, and yours !

INFLUENCE OF THE MOON

The moon exerts an influence on the vine, but also on the different stages of wine production. Indeed, wine is a "living" product that continues to evolve over time.... It is therefore important to take into account the lunar influences from the vine to the bottle.



*During the tasting, a
successful blend reveals the
winemaker's style !*