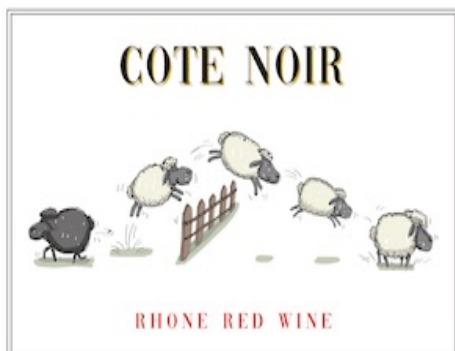


COTE NOIR. RHONE RED. RHONE.



**VARIETALS:** 40% Grenache, 30% Marselan, 20% Merlot, 10% Mourvèdre

**VINEYARD:** Sandy clay soils

**FARMING METHODS:** Organic certified and biodynamic farming methods (no chemical fertilizers, weed killers or insecticides used); dry farmed; hand-harvested.

**AGING:** 8 months in concrete tanks

The estate is located in Bédarrides, a Provençal village, located between Orange and Avignon. The vineyards are located between Mont Ventoux, the Dentelles de Montmirail to the east and the hillsides of Châteauneuf du Pape to the west.

From a family of growers, Julien MusJacques studied Winemaking in Beaune, Burgundy. He first converted the 4.5 Ha Estate to certified organic farming methods in 2005, then to biodynamic in 2015. The soils are made up of Miocene blue-clay, covered with a layer of galets. The vines are farmed without the use of any chemical fertilizers, weed killers, or insecticides. The grapes are harvested by hand and each bunch undergoes a selection process. Fermentation is spontaneous with native yeasts.

