

LÀ HAUT SOUS LES CÈDRES

White wine | IGP Pays d'Hérault | Cinsault

Organic wine | 11% Alcohol | Blanc de Noirs



ALLEGRIA

THE LIVELINESS

For our new ephemeral cuvée, the ambition was to express our favourite grape variety in white wine form, in short to create a Blanc de Noirs from the Cinsault grape.

THE WINE'S STYLE

This wine delights with its very pale robe and its notes of citrus and fresh fruit.

On the palate, saline notes reveal its volcanic terroir and make the wine wonderfully mouth-watering.

On the finish, notes of white-fleshed fruit bring lovely body and length.

THE LITTLE EXTRAS OF THE VINIFICATION

Direct pressing for part of our Cinsault plot. The first juice that flows by gravity, even before pressing, is very clear and is separated to produce this Blanc de Noirs. Ageing takes place partly in 2 terracotta amphorae, adding aromatic complexity to the wine.

The Cinsault grape, which never produces high alcohol levels, combined with an early harvest on 13 September, allows this wine to be made at 11% alcohol.

THE DETAIL WE LOVE

Three magnificent Cedars of Lebanon overlook this Cinsault plot, making this a truly magical spot. The view stretches all the way to Cap d'Agde and the sea.

THE PERFECT MOMENT

As an aperitif, paired with monkfish ceviche.