

SPIRALE

Red wine | IGP Pays d'Hérault | Cinsault

Organic wine | Confidential cuvée: 657 bottles



ALLEGRIA

THE MADNESS

Our Spirale of Cinsault is a slightly crazy project, born from the desire to push every detail as far as possible.

LE STYLE DU VIN

The Bettane & Desseauve Guide has already recognised it as a great wine: "A brilliant robe with luminous highlights. Very floral aromas, blending rose and jasmine, with beautiful intensity. A generous, enveloping and delicate palate, offering lovely length and an elegant texture. Persistent and perfumed finish."

LES PETITS PLUS DE LA VINIFICATION

The plot is planted in a spiral, just as nothing in Nature is square. Each vine has a different orientation. We believe this diversity contributes to the wine's complexity. The vines are trained in the goblet style. No mechanisation is possible: everything is done by hand.

The wine is vinified in a round concrete tank, where natural convection movements amplify its complexity. A year of ageing in a stoneware jar then adds precision and finesse.

LE DÉTAIL QUI PLAÎT

Each Spirale label is unique, hand screen-printed by our daughter Giulia, a graphic design student. All 657 bottles are numbered, and every label is applied one by one. We then carefully seal each cork with wax. A true artisan's work, down to the smallest detail.

LE MOMENT IDÉAL

This great wine should be served at 16°C to preserve its finesse and complexity.

Enjoy on its own, as a meditation wine, or paired with veal sweetbreads.