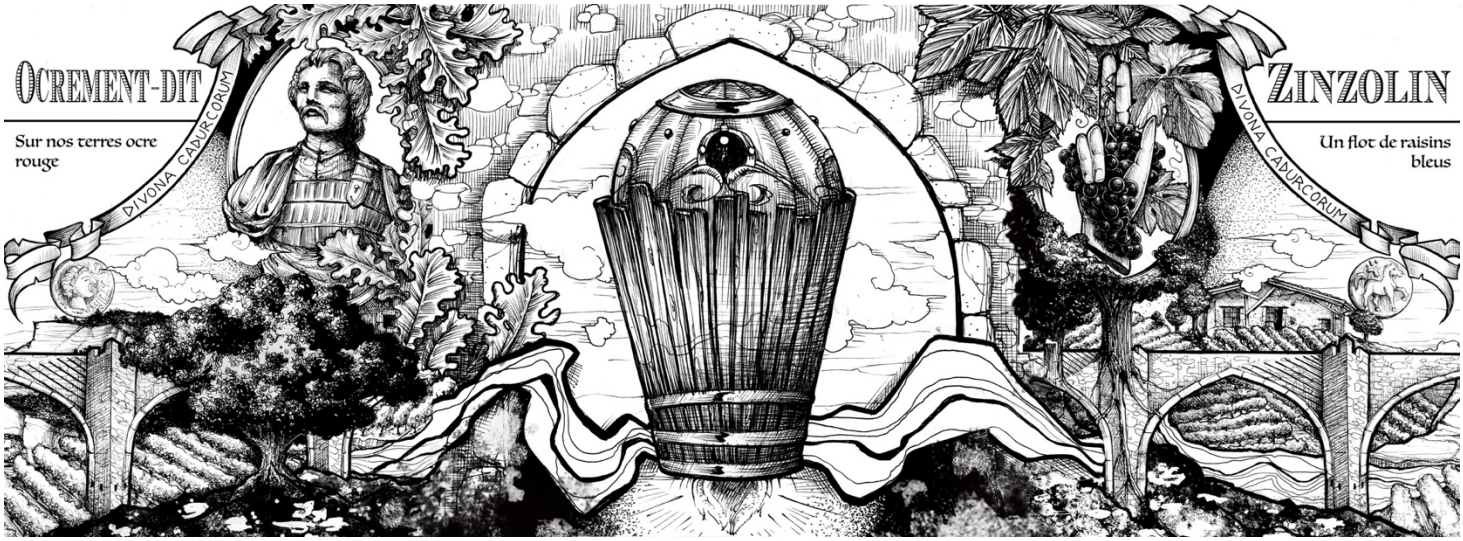


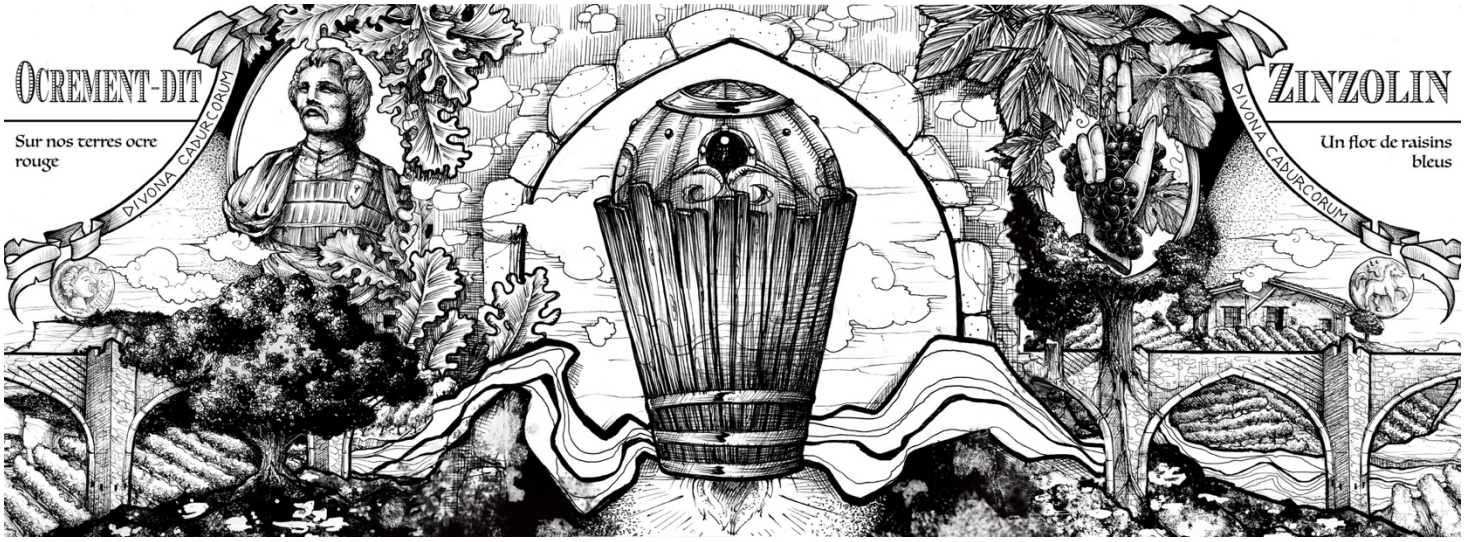
IN 2019, I HAD THE OPPORTUNITY TO BUY A WINE ESTATE IN THE CAHORS REGION WITH HIGH QUALITY POTENTIAL LOCATED ON "LARGE TERROIRS" PLANTED WITH OLD VINES.

I AM A YOUNG WINEMAKER AWARE OF THE POTENTIAL OF THE CAHORS TERROIR WHO HAS MODESTLY DECIDED TO INVEST IN A SUBLIME TERROIR OF FIRST-RATE CLAY AND LIMESTONE!

THE VINEYARD IS MADE UP OF TWO BLOCKS OF VINES OF 11 HA EACH, WITH AN IMMEDIATE CONVERSION TO BIODYNAMICS (DEMETER LABELING) IN PROGRESS.

THE FIRST BLOCK SITUATED ON THE COMMUNE OF MONTCUQ IS PLANTED WITH SYRAH, GAMAY, MALBEC AND CABERNET FRANC VARIETIES. IT IS FROM THE AOP COTEAUX DU QUERCY THAT I CLAIM AS FRENCH WINE. THIS GIVES ME MUCH MORE FREEDOM, IN A RESTRICTIVE AOP SYSTEM, AND GOING AGAINST THE GRAIN OF AN APPROACH "WITH NATURAL EXPRESSION" AND A WINE-MAKING APPROACH THAT IS EXTREMIST AND PERFECTIONIST.

THE SECOND BLOCK IS LOCATED ON THE COMMUNE OF SAUZET ON THE PLATEAU TERROIRS OF THE AOP CAHORS. THE STRENGTH OF THIS BLOCK IS THAT THERE IS A THICKNESS OF SOIL ABOVE THE LIMESTONE BASE ROCK (FRIABLE LIMESTONE) WITH BEAUTIFUL, HIGHLY QUALITATIVE CLAYS, HENCE INCREASED RESISTANCE TO DROUGHT AND TO EXCESS WATER WITH "NATURAL" DRAINAGE (SWELLING CLAYS).



ZINZOLIN

A FLOW OF BLUE GRAPES
VIN DE FRANCE

TERROIR :

VINEYARD ESTABLISHED ON THE COTEAUX DU QUERCY

MARLS ON LACUSTRAL LIMESTONES

AGE OF VINES :

39 YEARS OLD

VARIETIES :

40 % MALBEC, 30 % SYRAH, 20 % CABERNET FRANC, 10%MERLOT

CULTIVATION :

ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER LABELS)

WINEMAKING :

SEPARATION PER PLOT

THE GRAPES ARE IN MAJORITY DESTEMMED AND NOT CRUSHED FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPE WITHOUT ANY CRUSHING

FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT THE PLOT SIZE

MODERATE EXTRACTION BY TREADING OR SMALL SPRINKINGS

VATTING DURATION BETWEEN 9 AND 21 DAYS AGING FOR 12 MONTHS IN SMALL CONCRETE VATS AND STONEWARE JARS

NOT GLUED AND UNFILTERED WINE

TASTING :

EYE: BLACK, PURPLE

NOSE: SAPPY, BLACK FRUITS, SLOE, BLACKCURRANT, BLUEBERRY, LIQUORICE, PEONY, VIOLET

PALATE: JUICY, CONCENTRATED, COCOA, LICORICE, CASHEW, FLESHY

...PINCE SANS RIRE

VIN DE FRANCE

TERROIR :

VINEYARD ESTABLISHED ON THE COTEAUX DU QUERCY

MARLS ON LACUSTRAL LIMESTONES

AGE OF VINES :

39 YEARS OLD

VARIETIES :

GAMAY

CULTIVATION :

ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER LABELS)

WINEMAKING :

THE GRAPES ARE IN MAJORITY DESTEMMED AND NOT CRUSHED FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPE WITHOUT ANY CRUSHING

FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT THE PLOT SIZE

MODERATE EXTRACTION BY TREADING OR SMALL SPRINKINGS

VATTING DURATION 10 DAYS
AGING FOR 6 MONTHS IN SMALL CONCRETE VATS AND STONEWARE JARS

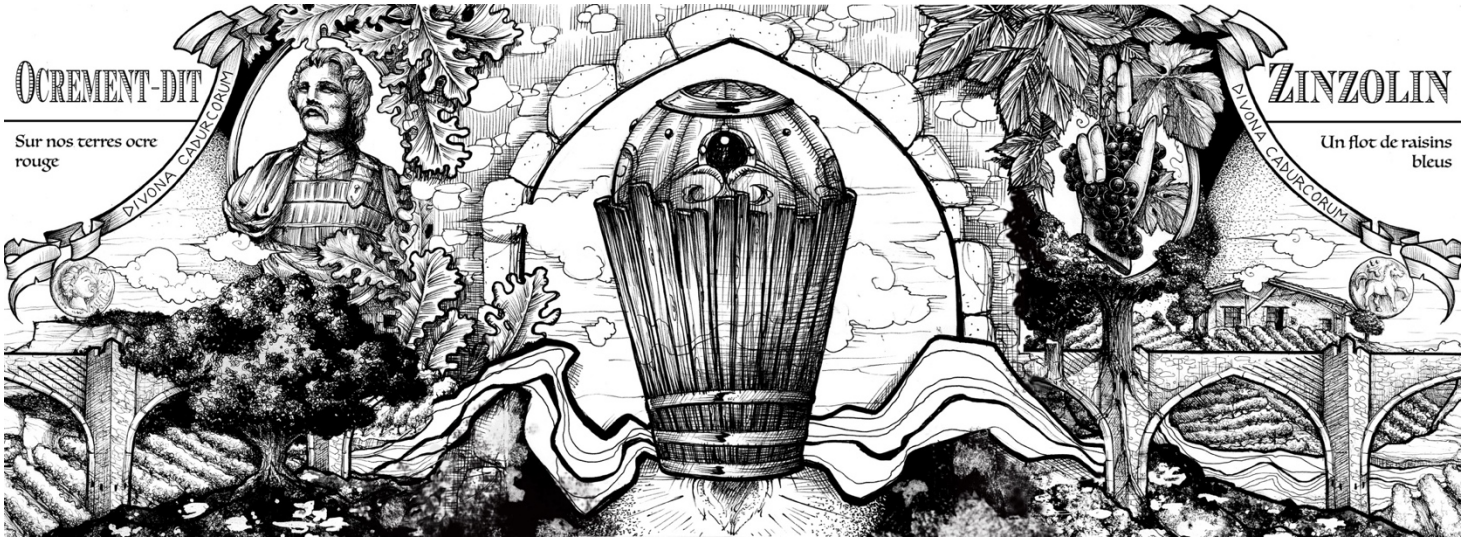
NOT GLUED AND UNFILTERED WINE

TASTING :

EYE: PURPLE RUBY

NOSE: BLACKBERRY, BLACK FRUITS, FLOWERS

MOUTH: JUICY AND FLESHY



OCREMENT-DIT

ON OUR RED OCHER LANDS
AOP CAHORS

TERROIR :	VINEYARD LOCATED ON THE PLATEAU OF THE CAHORS AREA RED CLAYS ON JURASSIC LIMESTONE BASE
AGE OF VINES :	40 TO 50 YEARS OLD
VARIETIES :	100 % MALBEC
CULTIVATION :	ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER LABELS)
WINEMAKING :	SEPARATION PER PLOT THE GRAPES ARE IN MAJORITY DESTEMMED AND NOT CRUSHED FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPE WITHOUT ANY CRUSHING FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT THE PLOT SIZE MODERATE EXTRACTION BY TREADING OR SMALL SPRINKINGS VAT DURATION BETWEEN 15 AND 21 DAYS AGING FOR 12 MONTHS IN SMALL CONCRETE VATS AND STONEWARE JARS NOT GLUED AND UNFILTERED WINE
TASTING :	EYE: INTENSE BLACK, RUBY, PURPLE NOSE: MACERATED GRAPES, BLACK FRUITS, POWERFUL, LICORICE, VIOLET MOUTH: SUPPLE, SAPPY, FLESHY, SILKY TANNINS

BOIS CARMIN

AOP CAHORS

TERROIR :	VINEYARD LOCATED ON THE PLATEAU OF THE CAHORS APPELLATION SWELLING RED ARGILO WITH PEBBLES ON MOTHER ROCK IN JURASSIC FRIBABLE LIMESTONE.
AGE OF VINES :	40 TO 50 YEARS OLD
VARIETIES :	100 % MALBEC
CULTIVATION :	ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER LABELS) MANUAL HARVEST
WINE MAKING :	SEPARATION PER PLOT THE GRAPES ARE IN MAJORITY DESTEMMED AND NOT CRUSHED FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPE WITHOUT ANY CRUSHING FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT THE PLOT SIZE MODERATE EXTRACTION BY TREADING OR SMALL SPRINKINGS VAT DURATION BETWEEN 20 TO 25 DAYS AGING FOR 15 MONTHS IN SMALL CONCRETE VATS AND OAK BARELS OF 1, 2 AND 3 WINES (50/50) NOT GLUED AND UNFILTERED WINE
TASTING :	EYE: INTENSE BLACK, PURPLE NOSE: FLORAL, SPICY, VIOLET, FINE AND COMPLEX PALATE: SUAVE, FLESHY, VELVETY TEXTURE, LONG AND HARMONIOUS FINISH

AOP CAHORS

TERROIR :

VINEYARD LOCATED ON THE PLATEAU OF THE CAHORS APPELLATION
OLD VINES OF MASSALE SELECTIONS RED ARGILO IN CAILLOUTIS VERY RICH IN IRON, MANGANESE AND MICA ON MOTHER ROCK WITH JURASSIC FRIBABLE LIMESTONE.

AGE OF VINES :

PLANTED BEFORE 1971

VARIETIES :

100 % MALBEC

CULTIVATION :

ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER)
MANUAL HARVEST

WINEMAKING :

SEPARATION PER PLOT

THE GRAPES ARE IN MAJORITY DESTEMMED AND NOT CRUSHED FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPES WITHOUT ANY CRUSHING

FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT THE PLOT

GENTLE AND MODERATE EXTRACTION BY LIGHT TREADING AND SPRINKINGS

VAT DURATION BETWEEN 20 AND 25 DAYS
AGEING FOR 24 MONTHS IN NEW BARRELS OF 1, 2 AND 3 WINES (50/50)

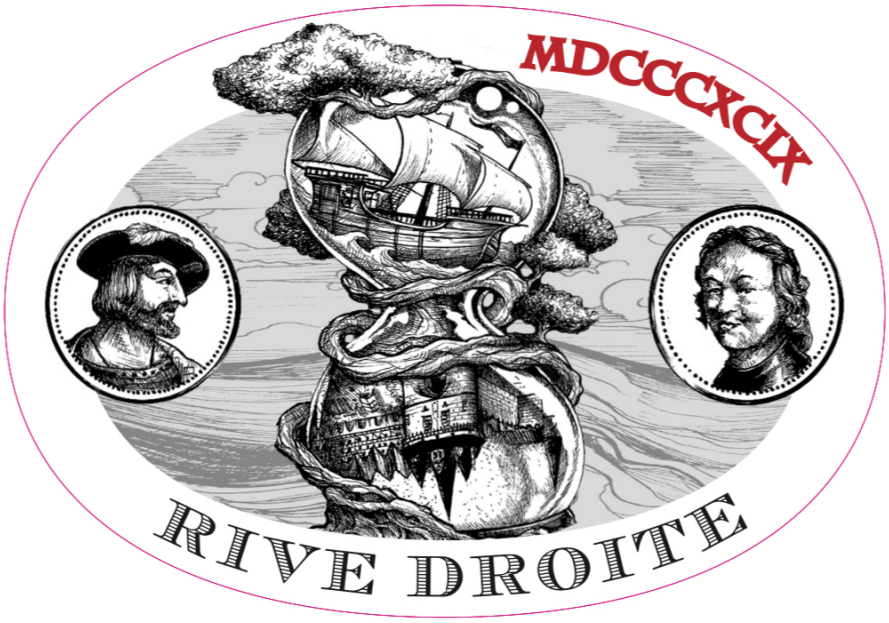
NOT GLUED AND UNFILTERED WINE

TASTING :

EYE: INTENSE BLACK, PURPLE

NOSE: SMOKED, RIPE BLACK FRUITS, SWEET SPICES, FINE AND COMPLEX

PALATE: DEEP, SUAVE, FLESHY, SILKY, CHISELED TANNINS.



VIN DE FRANCE

TERROIR :	VINEYARD ESTABLISHED ON THE COTEAUX DU QUERCY MARLS ON LACUSTRAL LIMESTONES
AGE OF VINES :	40 YEARS OLD
VARIETIES :	MERLOT, CABERNET FRANC
CULTIVATION :	ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER)
WINEMAKING :	SEPARATION PER PLOT THE GRAPES ARE IN MAJORITY DESTEMMED AND NOT CRUSHED FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPES WITHOUT ANY CRUSHING FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT THE PLOT GENTLE AND MODERATE EXTRACTION BY LIGHT TREADING AND SPRINKINGS VAT DURATION BETWEEN 20 AND 25 DAYS AGEING FOR 18 MONTHS IN NEW BARRELS OF 1, 2 AND 3 WINES (50/50) NOT GLUED AND UNFILTERED WINE
TASTING :	EYE: PURPLE RUBY NOSE: SPICES, BLACK FRUITS, BLACKBERRY MOUTH: VELVETY AND FLESHY, SAPPY

CLOS
TERRE
KERMÈS

VALÉRIE COURRÈGES

CAHORS

APPELLATION D'ORIGINE PROTÉGÉE

TERROIR :

VINEYARD LOCATED ON THE PLATEAU OF THE CAHORS APPELLATION
OLD VINES OF MASSALE SELECTIONS RED CLAY IN GRAVEL, VERY RICH IN IRON, MANGANESE AND MICA ON MOTHER ROCK WITH JURASSIC CRUMBLY LIMESTONE.

AGE OF VINES :

PLANTED BEFORE 1971

VARIETIES :

100 % MALBEC

CULTIVATION :

ORGANIC AND BIODYNAMIC AGRICULTURE (ECOCERT AND DEMETER LABELS)
MANUAL HARVEST

WINEMAKING :

SEPARATION PER PLOT

THE GRAPES ARE IN MAJORITY DESTEMMED, NOT CRUSHED, FOR A MAXIMUM RESPECT OF THE INTEGRITY OF THE GRAPE WITHOUT ANY CRUSHING

FERMENTATION WITH NATIVE YEASTS IN SMALL CONCRETE VATS WHICH RESPECT EACH PLOT SEPARATELY

GENTLE AND MODERATE EXTRACTION BY LIGHT TREADING AND SPRINKLINGS

VAT AGEING BETWEEN 20 AND 25 DAYS
AGEING FOR 18 MONTHS IN NEW BARRELS.

NOT GLUED AND UNFILTERED WINE

TASTING :

EYE: INTENSE BLACK, PURPLE

NOSE: LICORICE, BLUEBERRY, VIOLET, SWEET SPICES, FINE AND COMPLEX

PALATE: DEEP, ELEGANT, FLORAL, SILKY TANNINS, VELVETY TEXTURE.