

Terre Pourpre

"Terre Pourpre" embodies the timeless emotion of great wine. We've made this vintage in keeping with a tradition of excellence. An almost religious bond is formed for a unique communion between the elements brought to us by nature, the land and our wine makers' passion.

LAND

What stood out to us about this land was its incredible wealth and complexity. "Terre Pourpre" takes its name from the wine's specific soil composition. The plots lie at an altitude of 345m in grey pebble soil on land with a purple surface that tends to be clay-based underneath.

BLEND

Grenache & Mourvèdre

WINE MAKING AND AGING

The harvest is partially stalked and crushed before being put into vats using gravity. The wine making process in wooden frustoconical barrels is natural and traditional with no yeast or additives.

AGING

The wine is then aged for 18 months in demi-muid (600l) Burgundy barrels with 1 wine and wooden frustoconical barrels.

TASTING

Its garnet colour promises a wonderfully full-bodied and delicious wine. The subtly heady and smooth blend has bewitching aromas of black cherry, is very mature and fabulously velvety.



SEPTIÈME ANNEE DE BLEND

2007

La Floriane
Terre Pourpre