



Des Si et Des Mi - Rosé

Grenache, Cinsault



Amphore organic competition Gold Medal

Jancis Robinson "Medium orangey pink. Bone, bone dry. A strong leafy backdrop to some very lightly spicy, sharp strawberry fruit. Mouth-drawing with a touch of tannin toward the end. Food wine."



Rosé both for the aperitif and to accompany a meal, offering complexity and freshness. Smoothly textured palate with a subtle hint of tanins. Refreshing finish



Smoked salmon, prawn risotto, grilled red mullet, BBQ rosemary-mint lamb chops, sushis, curries and spicy dishes

3 years +

Des Si et Des Mi - Blanc

100% Grenache Blanc



Rosemary Georges

"Quite a golden color. Rounded with good acidity and some herbal and a fresh finish. Nice length and a good finale to the tasting."



Wine with character delivering a very expressive nose of citrus, cinnamon and candied pear. Lemony mouth with a balanced consistency ending in the freshness of salty notes and peppery ginger



Vanilla scallops, foie gras, chicken fricassée with morel mushrooms, grilled fish

5 years +

Des Si et Des Mi - Rouge

Grenache, Syrah, Cinsault, Carignan



Le Point : 16/20

"Red fruits, bitter orange, fresh, fruity, supple, a lot of finesse, bay leaf, harmonious, very tasty finish."
Bettane+Desseave : 16/20
"A power out of the ordinary in this Languedoc very deep, full, racy. Beautiful first trials, without concession, a concentration of fruits."



Pleasant and charming fruity wine. Rounded mouth with generous mid-palate and a precise finish on freshness



T-bone steak, filet mignon skewers, roasted duck breast, chocolate

5 years +

Le Clos Secret

100% Cinsault



Féminalises Competition Silver Medal

Revue du Vin de France : 15/20

"Very fruity, with a soft touch despite its vigour. It is like a smiling face. Nicely captured..."
Bettane+Desseave : 16/20 "the nose exhaled blackberry, blackcurrant, gooseberry. Very powerful mouth with a perfectly smooth tannin. A great start for one of the best cinsaults in the region."



Very expressive terroir wine developing on its youth notes of rose, fresh raspberry and grey pepper. Powdery mouth, ample, fleshy and velvety. Its complexity will further increase over time.



Grilled beef fillet, roasted pigeon, veal sweetbreads, ewe tomme cheese

8 years +

Les Vieux Mazets

100% Carignan



100% Carignan Competition Gold Medal

Andreas Larson : 88/100

"The palate is nicely rounded and fresh with soft texture, mild tannin, generous red fruit and a rather long finish. Nice drinkability."



Aromatic wine delivering wild blackberry aromas, with balsamic and laurel hints. Generous mouth with silky tannins. Old Carignan vines are at their best to produce a pure and elegant wine.



Roasted rack of lamb, venison. Its acid backbone makes it also an ideal pairing for tajines, oriental dishes and fresh goat cheese

8 years +

Ode Aux Ignorants

Syrah, Carignan, Grenache, Cinsault



Féminalises Competition Gold Medal

Decanter Silver Medal

Bettane+Desseave : 16/20

"Huge concentration without any tannin beyond smoothness. Full, powerful, unctuous, huge volume of mouth."



Signature wine on mineral notes of ink and graphite. Concentrated, dense and chalky soft texture. Complex mouth of olive tapenade, cassis, garrigue herbs. Its balance and long finish presage a nice potentiel for the future



Matured meats, tournedos, Rossini, grilled tuna steak, braised pheasant

12 years +