The vines are situated on the banks of the Ouvèze river (which dries up in the summer). It is the baby brother of our big wine classifications of Vacqueyras, Gigondas and Côtes du Rhône. That is why it is called ‘Le Cadet’ or the youngest brother.

**Vine Varieties**: 60% Grenache, 40% Syrah

**Age of Vines**: 60 years old

**Parcels**: 7 hectares

**Soil type**: Sandy clayey soil with ancient WÜRM alluvium

**Climate**: Mediterranean

**Pruning**: Goblet or Royat cordon pruning with a maximum of 6 spurs and 2 buds.

**Harvesting**: Manual or mechanical (it depends on the year)

**Winemaking**: Traditional methods, total de-stemming, light crushing, natural indigenous grape yeasts.

**Aging**: In cement vats for between 6 to 12 months, then in bottles. 100% oak free.

**Authorised Yield**: 75 hl/ha

**Domain Yield**: 30 hl/ha on average

**Production**: 28,000 bottles

**Laying down**: 5 years

**Winetasting**: A red wine with purple colour. In the mouth it shows freshness and fruitiness. It has the enviable structure of a Côtes du Rhône.

**Geological cross-section**

1. Ancient WÜRM alluvium (Sandy clayey soil).
2. Gravel deposits from the near-by river with pockets of ancient WÜRM alluvium.

**Note**: The roots use both layers of soil. The Ouvèze river which dries up in summer no longer hydrates the roots situated in the geological cross section. There is therefore a physiological interruption of the vine growth which promotes concentration in the grapes.