

LA BALADE MONTPEYROUX

AOP - MONTPEYROUX

13 % vol.



50 % Syrah
20 % Grenache
20 % Carignan
10 % Cinsault



Argilo calcaire

Montpeyroux, a vineyard runs through it... Amongst the most fresh Languedoc vintages, Montpeyroux is advantaged by its location near the Mont Baudile and the Serrane Massif. With the Southern accent, in this clay-limestone soil, vines grow between oaks and garrigue. It is a wonderful Syrah and Mouvrèdre playground...



Vinification Traditionnelle



Freshness and delicacy with a bright colour and red cherry tint. The nose is full of sweetness where raspberries and fresh strawberries mix together with original prunes and tender liquorice scents. In mouth it's a ripe fruits business, with richness, juice and complexity.



A delight with free range poultry stuffed with dried fruits. Dinner is served!



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000** certification. This **international standard** demonstrates the company's ability to control Food Safety.