



<i>Appellation</i>	<i>Terroir</i>	<i>Cepage</i>	<i>Viticulture</i>	<i>Vinification</i>	<i>Élevage</i>
Terrasses du Larzac	Grenache and Syrah in Puéchabon; Mourvèdre in Aniane ; 30 years old on average Puéchabon—lake limestone plateau; north-facing ; Aniane – galets roulés; south and northwest facing	Syrah (60%), Mourvèdre (20%), Grenache (20%)	Certified Organic; 25hL/ha yield	Each cépage vinified separately; grapes destemmed and crushed with direct pressure; fermented over indigenous yeasts with periodic pigeage; 30 day cuvaison.	24 months in used oak barrels; assembled in tank 2 months before bottling; bottled unfiltered with the waning moon.
Côteaux-de-Languedoc Blanc	Vines 20 years on average in <i>Puéchabon</i> , Clay and lake limestone soil ; north-facing	Marsanne (50%) Roussanne (50%)	Certified Organic; 20hL/ha yield	Each cépage vinified separately; grapes destemmed and crushed with direct pressure; cold settling 24-48 hrs; fermentation in barriques and demi-muids over indigenous yeast	24 months in used (1-2 yrs) oak barrels and demi-muids; assembled in tank for 6 months; bottled with the waning moon.