



Nestled at 350 metres (1200 feet) at the base of the Plateau du Larzac, our estate of about twenty hectares is spread over some fifty terraces on each side of the valleys of Pégairolles de l'Escalette and Lauroux.

Our head-pruned bush vines are over 50 years old and are joined by newer plantings – all massal selections from the Causse limestone-rich terraces.

The altitude, the deep, well-drained clay-limestone soils, and the cool climate of this valley – together these conditions combine to produce wines of freshness and vibrancy that are specific to this terroir.

Les Friays 2021

Magnificent plot in small terraces planted with Grenache, Carignan and Mourvèdre. It is one and the same individual, all the grapes are harvested the same day and co-fermented.

GRENACHE 35% | CARIGNAN 35% | MOURVÈDRE 30%

Partially destemmed.

Maceration for 21 days.

Traditional vinification with limited intervention on the grapes.

Alcoholic fermentation in stainless steel vat with indigenous yeast.

Malolactic fermentation in wooden vats.

Aged for 1 year in 600 Liters wooden vats.

Certified organic and biodynamic wine