



CORRAL D'EN PI

Collioure AOP · 2023

Our Corral d'en Pi goblet vines, up to fifty years old, sit within a corral of pine trees on the terraced schist slopes above Collioure, between the Albères and the Mediterranean. The parcels are guarded by small walled, fan-shaped furrows — a network of converging channels feeding run-off rainwater from the slopes. Wind, light, and the scent of the sea.

2023 asked everything of the vines. Less than 200 mm of rain fell on the Roussillon in twelve months — the deepest drought in living memory — and yields fell by a third and more across the region. On the terraces the old goblet vines dug deep, the sea air tempering the heat, and the small crop that came in was concentrated yet remarkably fresh. Hand-harvested, part whole-bunch, and raised fourteen months in concrete.

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Sea-spray, warm rosemary, black cherry and salted plum. The schist drives the spine — tight, mineral, structured — while the fruit stays dark and generous. A Mediterranean wine with a mountain heart.

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Location	Collioure, Côte Vermeille, Roussillon
Soils	Marine schist, terraced
Altitude	50 – 100 metres
Vine age	Up to 50 years · goblet
Varieties	80 % Grenache Noir 10 % Carignan Noir · 10 % Syrah

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Yield	25 hl/ha
Winemaking	Hand-harvested · 14 months concrete · no oak
Alcohol	14.5 %
Production	1,320 bottles

