



L'OMBRA DE QUÉRIBUS

Côtes du Roussillon Villages AOP · 2023 · Organic

“Heroic viticulture” is the only term for this site: old bush vines perched on steep, rolling slopes at the base of the cliffs on the northern edge of the Agly valley, in the shadow of the medieval fortress of Quéribus. Classic schist and grès at 240–280 metres — certified organic, farmed by hand.

In the drought year of 2023 — under 200 mm of rain, the driest season the Roussillon has recorded — these high, north-facing slopes kept their poise. Organic Grenache and Carignan were hand-harvested a little earlier than most in the region; wild fermentation, minimal intervention, then fourteen months in small concrete vats. No oak.

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A bright bouquet of ripe blackberries, blackcurrants and red cherries, fresh violets and black-pepper spice — fresh, fragrant and layered. The palate is medium-bodied with high acidity and plenty of texture, spicy red fruit running through a firm-yet-smooth structure. The shadow of Quéribus, captured in a glass.

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Location Agly Valley, beneath Quéribus, Roussillon

Soils Schist and grès (sandy schist)

Altitude 240 – 280 metres

Vine age 40 – 70 years · bush vines · organic

Varieties 60 % Grenache Noir
40 % Carignan Noir

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Yield 20 hl/ha

Winemaking Wild ferment · 14 months concrete · no oak

Alcohol 14 %

Production 3,886 bottles

Certification Organic · vegan-friendly

