



## Chemin de Ronde Red

**AOP : Faugères  
Schists Terroir**

**Grape Varieties :**

Grenache : ± 25 %

Syrah : ± 25 %

Carignan : ± 25 %

Mourvèdre : ± 25 %

**Vine Age :** 10 to 80 years

**Yield :** 20 – 25 hl / ha

**Cultivation :**

Certified organic vineyard with predominantly permanent grass cover.

**Vinification :**

Hand-harvested in small crates,  
not crushed, partially destemmed.

Grapes loaded and unloaded using a conveyor belt.

Maceration lasts between 4 and 5 weeks.

Aged for 20 months in concrete tanks, including 6  
months on the lees.

Vinified without added sulfites.

Unfined wine. Light filtration prior to bottling.



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