

MILLESIME 2025

After a year exceptionally rich in cool and rainy contrasts until the end of April, the 2nd part was dry and hot even very hot sometimes.

Our white wines have resisted well in their typicity, roundness and fruitiness will be there. The juice was harvested in August with a very nice substance.

The Pinot Noir is exceptionally good, which will probably give it superb fruitiness.

The harvest will once again allow us to provide our Eynautes and Moulin Blanc cuvées and for the 1st time a terroir rosé cuvée...

... The desire for a Rosé de Terroir

Pinot Gris is a grape variety that ages well, the elders already said so and it is confirmed at each tasting. Logically, a particular cuvée was missing for our Pinot Gris. We opted for breeding in Amphora. We chose a TAVA brand amphora. It is a shape and a porosity that allows this patient ageing, on purity and finesse. We are of course impatient and this 1st vintage of Rosé de Terroir will surely be a great discovery for us but also for you. Let's discover in October 2026.

Congratulations!!!!

The Hachette 2026 guide has rewarded our work



Food and wine pairing

Advice from a gastronomic chef :

With our **Moulin Blanc 2023**: leg of lamb or asparagus or fish in sauce.

With our **Pinot Noir Eynautes 2023**: tuna carpaccio or bouillabaisse



TAVA brand
amphora for
our Rosé de
Terroir