



# Vol Libre

*A special issue **without added sulfur**  
Every year, featuring an atypical wine*

*Protected Geographical Indication Coteaux des Baronnies*

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## History.

With each new vintage, the winemaker tirelessly begins the creation of his cuvée all over again. This wine breaks the rule ! Every year, we draw inspiration from the vintage and the finest grapes to create a wine of pure expression : devoid of artifice, as faithful as possible to the year, using the grape variety which strikes our fancy there and then.

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale).
- Altitude: 450 meters.
- Exposure: hillside plots
- Terroir: clay-limestone, rocky

## Production notes.

- Variety: Variable depending on the year
- Planting: 2.50 meters by 1 meter, which is 4 000 vines per hectare
- Training system: trellis, with 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: on one side only, east-facing
- Soil management: fully mechanical

## Harvest.

- Harvest begins in early october
- Production : 40 Hl/ha, depending on vintage

## Wine making.

- Traditional vinification for 7 to 14 days
- Fermentation at 24°C
- Malolactic fermentation on lees
- Vacuum bottled at the estate with our bottling machine in May
- 3,500 bottles put on market

## Tasting.



This cuvée, made without added sulfur, will charm you with the directness and freshness of its red fruit aromas. A wine of simplicity with great drinkability.



To be paired with charcuterie, poultry, pork, pizza, and grilled dishes... A wine for friends! Recommended serving temperature is 15°C. Can be stored for 3 years under optimal storage conditions.

