





In 2009, we decided to go further with our commitment to the environment and to our clients, with the dedication of 7 hectares of our vineyard to organic viticulture. Wine coming from these parcels is characterised by its purity and very expressive fresh fruit aromas, making it perfect for pairing with roasted meat or vegetables.

Nine years later, in 2018, we produced our first sulphite free wine – 7 Sans Sulfites. In addition to the organic certification and the absence of SO_2 , this wine is also 100% vegan.

Technical information

Varietals: 100% Merlot

Vine age: 15 years | Soil Type: Clay-limestone

Cellaring Potential: 2021 - 2024

Pair with: Mushroom risotto, quinoa, salads

Ideal serving temperature: 16°C

Packaging: 75 cl in cartons of 6 bottles

Environmental certification: Eco-Cert, Expertise Végane

Europe







