

Vol Libre

100% Merlot Sans Soufre

VIN DE FRANCE

This wine is the result of a family project driven by the desire to discover and share, through a fresh and daring perspective. It is inspired by the theme of hot-air balloons, our second passion.

Through it, we wish to leave the usual markers of our production and to bring you the wonder and joy felt during a first flight!



VIDEO

BALLOON FLIGHT IN SAINT-ÉMILION

THE PACKAGING

The illustration of the label was done by Marie-Laure Manceaux, designer and illustrator, whose ink and watercolour work charmed us.

A packaging that brings together all these ideas: daring, youth, simplicity, eco-design, generosity and conviviality, beyond the usual codes of our region.



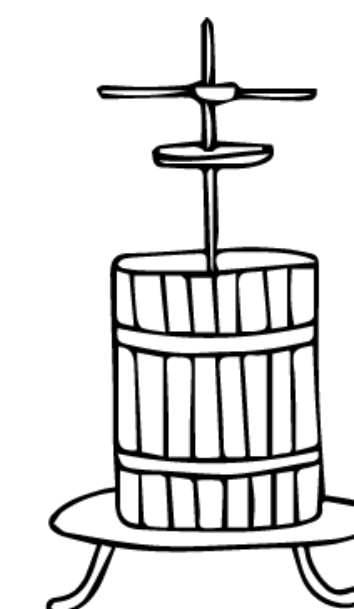
GRAPE VARIETY

100% Merlot



VINEYARD

*Surface : Produced on our historic family estate
Terroir : Siliceous clay
Winegrowing methods : conventional, HVE3
Plot of vines - locality : Contarini*



CELLAR

NO SULPHITES ADDED

*Gentle extraction, moderate pumping over
Short vatting time of 20 days
Stainless steel and concrete vats*



TASTING

The bouquet of Vol Libre Merlot is an explosion of red fruit aromas, raspberries and blackcurrants. In the mouth, the wine is concentrated, round and crisp. The absence of sulphur gives a deep, black colour, the wine is pure, without bitterness.

The finish is long and sweet, and surprisingly notes of melted chocolate emerge at the end.

Enjoy this wine when it comes out of the cellar or slightly chilled (16-17°C).

PAR ELODIE ET MARC MILHADE, VIGNERONS

