

* Practicing biodynamic
* 90% Cabernet Franc, 10% Grolleau
* 25+ year old vines
* Shallow soils of grey schist and rhyolite (volcanic soil) and clay
* Direct press rosé
* Indigenous yeast fermentation
* No malo
* Fermented and aged in stainless steel
* A noble, supremely saline rosé. Delicate texture. Made like a white wine to preserve salinity and structure