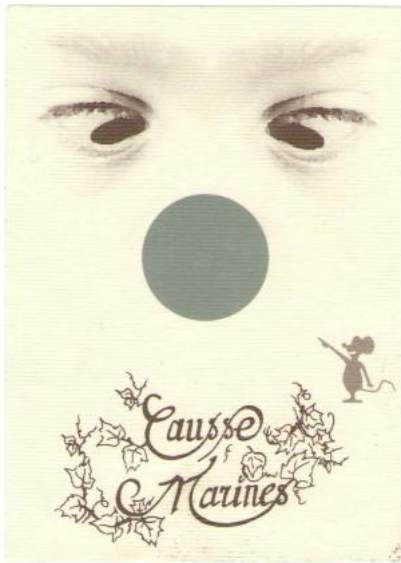


# Causse Marines

## Wines



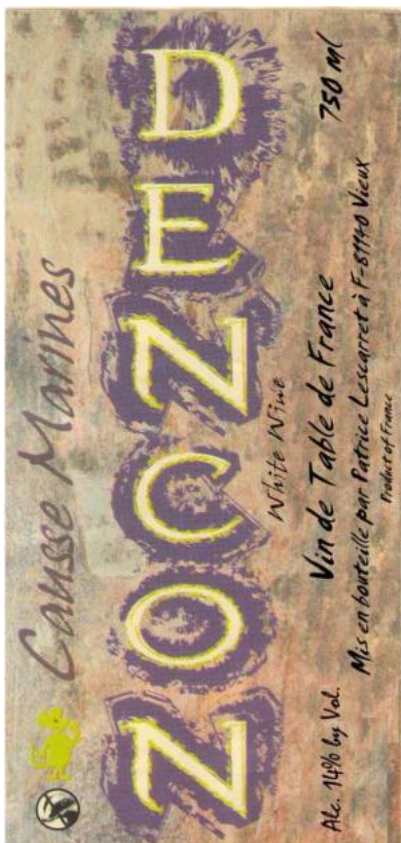
### A.O.C Gaillac "Les Greilles"

**Soil:** Clay and limestone

**Grapes:** Loin de l'oeil, Ondenc

**Vines:** Selection Massale

**Yields:** 35 hl/ha



"Dencon"

**Soil:** Clay and limestone

**Grape:** Ondenc

**Vines:** The world's biggest Ondenc parcel at a whopping 0.84 ares

**Yields:** 30 hl/ha

**Vinification:** Fermentation and aging in barrel



**VdF "Mystere"**

**Soil:** Clay and limestone

**Grape:** Mauzac

**Vinification:** "Sous Voile"



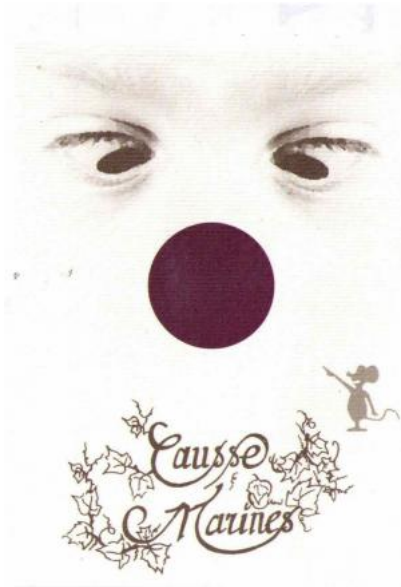
**VdF "Zacmau"**

**Soil:** Clay and limestone

**Grape:** Mauzac

**Yields:** 20 hl/ha

**Vinification:** 30 to 50% of the juice is aged in old barrels with regular bâtonnage.



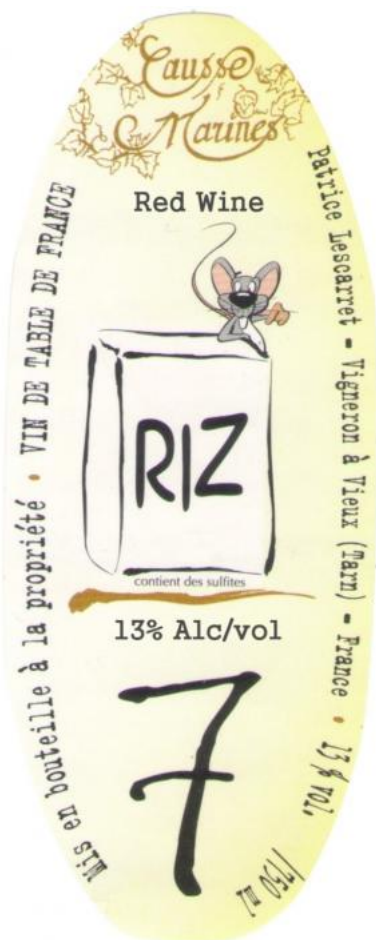
### A.O.C Gaillac "Les Peyrouzelles"

**Soil:** Clay and limestone

**Grapes:** Braucal, Syrah, Duras, Alicante, Prunelard, Jurançon

**Yields:** 35 hl/ha

**Vinification:** fermentation and aging in tanks.



### VdF "Riz 7"

**Soil:** Clay and limestone

**Grape:** Syrah

**Yields:** 10 hl/ha

**Vinification:** 5 weeks of maceration with regular pigeages. Ages in old oak barrels.



**VdF "Délire d'Automne"**

**Soil:** Clay and limestone

**Grapes:** Ondenc, Loin de L'oeil, Muscadelle, Sémillon

**Vinification:** juice comes from botrytised grapes and dried out grapes. Aged in barrel for 3 years without sulfur or voile.