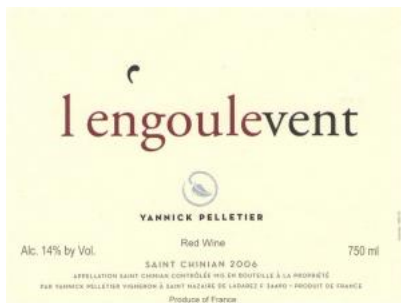


Yannick Pelletier

Wines



L'Oiselet is a blend of Cinsault (1/3), Grenache (1/3) and Carignan (1/3). The Cinsault is destemmed and macerated for 15 days, while the other two varieties macerate from three weeks to a month. It is aged for 18 months in cement vats. Though ready to drink now, the wine can easily age 5-6 years.



L'Engoulevent is a blend of Grenache (40%) Syrah (30%) and Carignan (30%). Part of the Carignan goes through carbonic maceration. Aged 18 months in cement vats.



The Coccigrues is a blend of Grenache (70%) and Carignan (30%), made in semi-carbonic maceration. The vines are between 45 and 70 years old and grow on poor soils. Aged 18 months in wood barrels before bottling .