

TUTTO

AD VINUM

Gard, Côtes du Rhône



In 2016 after seven years working as the head sommelier of Le Chateaubriand in Paris, Sébastien Châtillon moved to Vallabrix in the Gard and started making wine.

When Seb was younger, every Saturday he'd find himself drinking in the cave of a friend's father until the wee hours. This went on for quite a while and eventually Seb decided that if he was going to continue drinking wine until five o'clock in the morning, then perhaps he should learn how to make it.

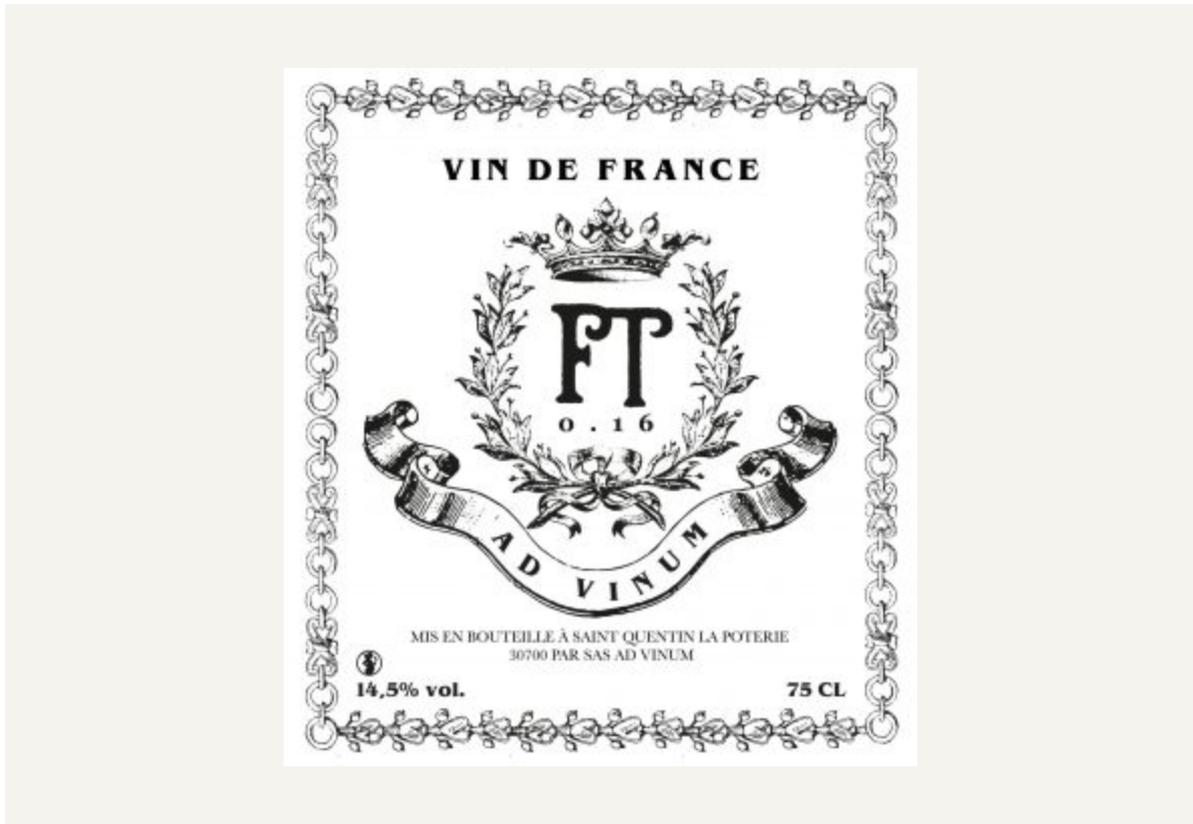
He ended up working with René Mosse in the Loire for four years and discovered the world of natural wine.

Seb fell in love with the Gard because within a relatively small area, you find an incredibly diverse number of grapes, climates and soils. He has recently purchased his own vineyard, a three hectare parcel of Grenache, Syrah and Sauvignon amongst the garrigue above the village of Vallabrix, which supplements the grapes he harvests from the vineyards of trusted friends.

Once the grapes reach the cave, Seb exercises both creativity and restraint, putting his masterful palate to work blending grapes from different parcels, varieties and colours. The wines age in a variety of vessels and are bottled unfiltered, with no additions.

Seb's first few vintages have made him one to watch and we can't wait to follow his journey over the coming years.

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o.16 FT
2016

Seb wanted to take a snapshot of his first vintage so every time he harvested a parcel he kept a crate or two of grapes aside and threw them into a thousand litre vat. In here you'll find ten different grapes both white and red, some spend just a couple of days on skins, others over a month. He has no idea of the percentages of each. This is a complex, crazy blend that somehow makes a lot of sense.