

TUTTO

LES PETITES MISES

Hérault, Languedoc



Nathalie Guillevic and Étienne Granier farm four hectares of vines hidden amongst woodlands in Quarante, a tiny village northwest of Béziers in the Hérault.

Having developed an interest in the kind of wines we love whilst living in Provence and the Ardèche in 2017 they decided to settle here, drawn to the region's natural beauty, grape varieties and terroir.

The vines are planted over clay and limestone. The oldest are over a hundred years old and have been farmed organically for almost thirty years. The two work with a real attention to detail in the vineyards, which are treated only with a little copper, sulphur, herbal teas and essential oils.

The grapes are harvested early in the morning, destemmed by hand in the afternoon and fermented in cuve. Once fermentation is finished, they are given a very gentle press to either fifty-four litre glass demijohns or large ceramic jars to rest. Exercising great patience, Nathalie and Etienne bottle the wines in small lots only when they feel they are ready, by gravity and with no additions.

Resolutely southern in spirit, Nathalie and Étienne's wines carry a rare sense of clarity and focus. Built on a backbone of pristine, characterful fruit, they offer a beautiful vision of grapes and place.

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AMANDUIR

2020

Mostly Macabeo from eighty year old vines, along with a touch of Picpoul, Clairette and Bourboulenc. The wine was fermented on skins for three weeks in vats, before being pressed to amphorae and demijohns for eighteen months of rest. A deep shade of amber in the glass, the nose is heady with dried fruit, earth and spice, whilst the palate is clean, compact and powerful, with firm tannins framing complex flavours of citrus, almond and brine.