



Co-Fermentation

2024

LIGHT RED • VIN DE FRANCE

Syrah 33%, Grenache 33%, Macabeu 33%

750 ml | ALC 12,5% vol.

Total Acidity: 3.30 g/l

pH: 3.42

This cuvée is the result of a co-fermentation of Grenache Noir and Macabeu, complemented by a direct press of Syrah. Somewhere between a gastronomic rosé and a light red, it draws the best from each varietal, offering aromatic complexity, vibrant freshness, and striking finesse.

The range designed by Nathan Menou stands out through labels with distinctive shapes — a visual translation of the wine's mouthfeel. In this case, a rounded form evokes a tangy candy, supported by a vivid and impactful colour.

Nathan Menou

Nathan Menou is a sommelier known for his sensitive and unpretentious approach to wine.

Following several experiences in renowned establishments, he notably served as head sommelier at N°5 Wine Bar in Toulouse — several times voted Best Wine Bar in the World — and at Compagnie des Vins Surnaturels in Paris.

Celebrated for his ability to curate demanding yet accessible selections, he champions honest, precise wines that remain true to their terroir.

For several vintages now, he has been crafting his own wines in collaboration with acclaimed producers such as Domaine Dupré Goujon, Château Bois Brinçon, Domaine du Grand Grès, and now also with Domaine Torredemer-Mangin.

Today, he works at Maison Pellestor Veyrier (2026 Michelin-starred), where alongside chef Quentin Pellestor-Veyrier, he develops precise and subtle pairings designed to complement a lively and creative cuisine.