



2025

ORANGE WINE • CÔTES CATALANES

Muscats Petits Grains 100%

750 ml | ALC 14,5% vol.

Total Acidity: 3.46 g/l

pH: 3.72

"Orage" (French for "thunderstorm"): a scary yet fascinating phenomenon. A dazzling spectacle of lightning, rain, and wind. Let yourself be enchanted by the stunning aromatics of this macerated Muscat.

TERROIR

To achieve the perfect balance between freshness and aromatics, we select grapes from two distinct terroirs: "Les Espassoles" (Catalan for "sunny spaces"), with intense sun exposure, and "Recou du Mascarou", a secluded spot nestled between cliffs, where grapes remain cool, shielded from the sun for most of the day.



ORAGE

NOSE

A honey-hued robe, with golden and orange tones and a slight natural haze (unfiltered). On the nose, the wine opens with notes of pink grapefruit peel, a hint of white pepper, and delicate aromas of orange blossom honey. A vibrant, expressive profile that remains finely balanced.

PALATE

A full palate, marked by notes of lime peel and mandarin. Fresh and lively, it concludes with a generous finish featuring nicely enveloped tannins.

NOTES

A surprising aromatic complexity, blending subtle toasted notes, with layers of candied exotic fruits — mango and kumquat. The whole is lifted by a fine zestiness and a saline tension.

WINEMAKING

Muscat grapes from our coolest plots, located in the shade of the cliffs, were harvested early in August, not destemmed, and then macerated for 14 days in stainless steel vats with regular pumping over.