



Papillon

PALATE

A full palate, characterised by beautiful roundness and a slightly tannic structure, accompanied by fine bitters, thus revealing a great wine for ageing.

NOTES

Balanced between finesse and creaminess, this wine celebrates the aromas of the garrigue with notes of fennel, anise, and menthol. The woody character is harmoniously integrated, enhanced by a touch of salinity.

TERROIR

Our Grenache grapes are sourced from parcels in the "Les Bacs" area, where the vines receive sunlight only after 1pm in summer, helping to preserve their natural freshness. The Macabeu grapes are harvested from a century-old parcel planted in 1907 in "Les Millères", a fully south-facing slope, which enhances the wine's distinctive bitterness.



2025

WHITE WINE · CÔTES CATALANES

Grenache Gris & Blanc 45%, Macabeu 40%, Roussanne 15%

750 ml | ALC 13% vol.

Total Acidity: 3.18 g/l

pH: 3.37

NOSE

Pale yellow in colour, with a delicate nose offering aromas of white-fleshed fruits (nectarine) and mirabelle plum, complemented by floral notes.

WINEMAKING

The grapes are carefully sorted and destemmed, then gently pressed. Malolactic fermentation occurs naturally. 20% of the wine is fermented in demi-muids crafted by Italian cooper Mastro Bottaio.