

# LE VOYAGE LIBRE

## THE BRAND

Le Voyage Libre tells the story of our team of young winemakers. Passionate about travelling, they are always exploring new destinations, new ground and different forms of winegrowing and winemaking. Le Voyage Libre range of wines tells their story. Crafting a wine is always about freedom. The freedom to choose the story we want to tell. Le Voyage Libre is a fantastic tale that tells the story of our people.

## TERROIR

This Pays d'Oc region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce grapes packed with fruity aromas. The terroir effect is very noticeable in this region due to the great variety of winegrowing areas that create an expression of the grape varieties that is unique.

Carignan old vines selected to craft this outstanding wine are grown on sunny hills from the warmest part of the Pays d'Oc designation. Indeed, this varietal is indigenous from the Mediterranean region and it is particularly well adapted to hot and dry climatic conditions. The grapes are grown on calcareous and well-drained soils.

## WINEMAKING

After harvest, stems are 100% removed. Then, a proportion of the crop undergoes a hot maceration for 10 hours, extracting colour, tannins and fruity aromas. The heat treatment is followed by pressing to liberate the juice, which is then traditionally fermented. The other part follows a traditional winemaking process. 50% of the wine is aged under the influence of French oak for 5 months. The resulting wine is blended before being bottled.

## WINEMAKER'S NOTE

The wine has a beautiful bright ruby colour. On the nose, we enjoy an abundance of dried cranberry and raspberry with tobacco and baking spices notes. Fresh and vibrant on the palate, this wine has some smooth and ripe tannins. This superbly textured Carignan finishes with a fruity length.

## WINE AND FOOD PAIRING

Enjoy this wine with grilled vegetables, minestrone, smoky meats, Spaghetti Bolognese...



**IGP PAYS D'OC**

**2019**

**100% CARIGNAN VIEILLES VIGNES**

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### TERROIR

The Comte Tolosan IGP is situated in Southwest France. Framed by the mountains of the Massif Central and the Pyrenees, it is bordered by the Atlantic Ocean. This exceptional location offers a broad diversity of different Terroirs. The sunny and warm climate is softened by the influence of the Atlantic Ocean. Wines from the area have a specially remarkable aromatic power. The Comté Tolosan area is home to many extraordinary wines that reveal the rich potential of the local vines. The wine style we craft here is light, floral and very approachable. The perfect gateway to Gascony wines!

Comte Tolosan is the largest IGP of South West France. Already in the 13th century, wines from this appellation enjoyed a strong reputation amongst the kings of Europe. Rumour has it, in 1253 King Henry the third himself ordered 20 barrels for his royal house.

### WINEMAKING

The winemaking process is led carefully in order to preserve all the aromas from the berries. The grapes are harvested at night to avoid oxidation. After harvest, they are immediately pressed, only the best juices are selected to craft the wine. Once the juices have settled, they are fermented at a 15°C temperature before the wine is aged on its fine lees.

### WINEMAKER'S NOTE

Light and bright lemon colour, with refreshing and intense aromas of lime and white flowers. The mouth is juicy and well balanced, with a vivid finish.

### WINE AND FOOD PAIRING

Enjoy this wine chilled, as an aperitif or with goat cheese, calamari, grilled fish...

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**IGP COMTÉ TOLOSAN**

**2019**

**WHITE BLEND**

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## TERROIR

The northern mountains of the Pyrénées and the Cévennes embrace the vineyards of the Pays d'Oc appellation in Languedoc-Roussillon like an amphitheatre. The Mediterranean Sea in the south offers hot and dry summers for a perfect maturity. The Terroir effect is noticeable upon tasting wines from different zones. Grape varieties express themselves differently depending on the climate, exposure, relief, and soils. Pays d'Oc's patchwork of wine-growing areas creates an expression of these grape varieties that is unique.

## WINEMAKING

The grapes are harvested at night when the temperature is cool in order to prevent oxidation and preserve freshness in the wine. As they arrive at the cellar, the grapes are immediately pressed. The press juice is put in a CO2 saturated atmosphere to avoid any oxidation. Juices are drawn from the tanks and left to ferment for 15 days at 13-15°C in stainless steel tanks. Fine lees ageing for 4 months before bottling.

## WINEMAKER'S NOTE

This ultra-pale Rosé from the beautiful Pays d'Oc area is displaying elegant small red summer fruits aromas, with violet and rose delicate hints. This wine is vivacious and fresh, with a pleasant fruity sensation. The crisp and fresh first impression is balanced by an oily length.

## WINE AND FOOD PAIRING

Enjoy this wine chilled, as an aperitif or with roasted scallops, sashimi, salmon gravlax...



**IGP PAYS D'OC**  
**2019**  
**ROSÉ BLEND**