

LES VIGNERONS D'ESTEZARGUES CARAMBOUILLE VIN DE FRANCE



Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Counoise. Translucent ruby color. A vibrant explosion of fresh cherry, raspberry and strawberry aromas with notes of grenadine, tangerine and sweet spices. Round, fresh and crunchy with a supple mouthfeel. It has very light tannins, high acidity and a grippy finish that enhances its refreshing character. Serve slightly chilled alongside charcuterie, soft cheeses, roast chicken, Margherita pizza, grilled Mediterranean vegetables or seared tuna. Organic.

Grapes are sourced from the Carambouille plot near the village of Estézargues, close to Avignon, in the Rhône Valley, Côtes-du-Rhône, Southern Rhône, France. The soil is heavy clay mixed with rounded pebbles (*galets roulés*). The average age of the vines is 25 years. Fermentation with native yeasts with no commercial enzymes, acidifiers or gum arabic. Traditional fermentation at low temperatures. The maceration period (*cuvaison*) is brief, lasting approximately 5 days after light crushing and destemming. The wine is aged for 6 months in concrete tanks. In keeping with natural wine standards, it is bottled unfinned and unfiltered with only minimal sulfur added at bottling if necessary.

Established in 1965 near Avignon, Les Vignerons d'Estézargues is widely considered one of the most innovative and high-quality wine cooperatives in France. Unlike traditional cooperatives that focus on high-volume bulk production, Estézargues is a pioneer of the natural wine movement within a collaborative setting. While most co-ops blend all members' grapes into generic batches, Estézargues vinifies grapes from each of its 10–12 member estates separately. This preserves the unique identity of specific plots. The group manages roughly 1,360 acres, yet maintains strictly hands-off winemaking.

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Tasting Note:

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Grenache, Syrah, Cinsault, Carignan, Mourvèdre & Counoise. Vibrant aromas of fresh cherry, raspberry, strawberry, grenadine, tangerine & sweet spices; round, fresh & crunchy; supple mouthfeel; refreshing; light tannins, high acidity & a grippy finish. Organic.

Shelf Talker:

VIGNERONS D'ESTEZARGUES CARAMBOUILLE VIN DE FRANCE



Grenache, Syrah, Cinsault, Carignan, Mourvèdre & Counoise. Translucent ruby color. A vibrant explosion of fresh cherry, raspberry & strawberry aromas with notes of grenadine, tangerine & sweet spices. Round, fresh & crunchy with a supple mouthfeel. Refreshing with very light tannins, high acidity & a grippy finish. Serve slightly chilled with charcuterie, soft cheeses, roast chicken, Margherita pizza, grilled Mediterranean vegetables or seared tuna. Organic.

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