## THE CONCEPT

6 hectares of very old vines of Cinsault located on our sandstone soils parcels. Plants were selected in the Châteauneuf du Pape area in the beginning of the 60'.
And all the "professionals " tell us we have to pull out this vineyard: " you can't do any thing with Cinsault!"
So we decided to think differently, persuaded that with a good terroir, a great care in the vineyard and small yield, we can produce interesting wines with Cinsault.

## THE AGE OF VINES

40 years old .

## VINEYARD MANAGEMENT AND VINIFICATION

Our main objective is to get very ripe grapes without any rot. And the only possibility with this difficult varietal is to limit very strictly the yield; less than 40 hl / has!
Harvest took place at the end of September , as for the other parcels, we picked only by hand.
Rosé are pressed directly after a short skin contact ( 6 to 12 hours). Then they ferment in stainless steel tank.
Grapes for Fruit Défendu Rouge, are coming from the part of the vineyard were the berrys are smaller, with a greater concentration.
2000' were picked at perfect maturity -without any rot !- grapes are destemed , and the winemaking is traditional with "remontage" and at the end some "pigeage".

## LE FRUIT DEFENDU BLANC

We always start our harvest with our plots of Muscat Petit Grain : It is a real pleasure : the first rays of sunshine in the vineyard, the gold and ripe grapes, the cellar full of exotic aromas when we press…." Pleasures like that should be forbidden!" …at the end we blend with some Grenache to keep a good freshness!

## BLENDING

Fruit Défendu Rosé : 100 % Cinsault
Fruit Défendu Rouge : 90% Cinsault 10% Grenache.
Fruit Défendu Blanc: 60% Grenache, 40% Muscat.