



**TERROIR**  
Hillsides of granitic arenas. Acidic and poor soils.

**WINEMAKING:**  
Manual harvesting in crates. Sorting on table. Fermentation in stainless-steel tanks. No filtration at bottling.

**GRAPE VARIETIES:**  
100% Cinsault – Old goblet-trained vines

**Cellaring:**  
5 years

**Ageing:**  
12 months in ovoid tanks

**Serving :**  
16°-18°C

**Colour:**  
Ruby

**THE 2023 VINTAGE:**  
Spring 2023 was particularly rainy with high mildew pressure, but the sanitary state of the vines remained under control. The hot summer and early arrival of cicadelles des grillures caused ripening blockages, which led us to harvest over nearly six weeks to achieve optimal maturity. Nevertheless, grapes were juicy and abundant. A complex vintage, but ultimately of fine quality.  
Harvest began on 24/08/2023.

**TASTING NOTES:**  
*A CHARMING AND FRUITY RED.*  
With its ruby colour, Le Petit Baigneur immediately reveals aromas of ripe black fruits (blackcurrant, Burlat cherry). Aeration brings out floral notes and a slightly buttery touch, despite the absence of barrel ageing. The palate is ample and indulgent with a supple structure. The finish offers fruity and mentholated notes.

