

Les Deux Clés 'Clés en Main' Blanc 2024

Region: Languedoc

Appellation: Vin de France

Grapes: 45% Grenache Gris, 30% Grenache Blanc, 20% Chardonnay, 5% Bourboulenc – in 2024 all the fruit for this wine was purchased from 3 Organic growers located near the village of Sigean (coastal Corbières).

Average Vine Age: 3 to 15-years-old

Altitude: 165 to 330 feet (50m-100m)

Soils/Terroir: Sandy white clay and limestone soils

Farming: Organic

Harvest: Hand harvested

Yield: 10 hl/ha

Winemaking: Each variety and parcel were harvested and pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 5 to 7-year-old 228L French oak barrels. Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: The components are aged separately for 5 months in 5 to 7-year-old 228L French oak barrels. After which, the barrels are racked and the components blended in stainless steel tanks. 2 weeks prior to bottling a low dose of sulfur was added and there was a light filtration done in 2024.
pH: 3.28

Sulfur: 37ppm total SO₂, <5ppm free SO₂



Domaine Des Deux Clés Corbières Blanc 2024

Region: Languedoc

Appellation: Corbières AOP

Grapes: 58% Macabeu, 19% Grenache Blanc, 10% Grenache Gris, 13% Vermentino (Rolle)

Average Vine Age: Macabeu (46 years & 13 years), Grenache Blanc (13 years), Grenache Gris (13 years), Vermentino (13 years)

Altitude: Between 800 to 985 feet (250m-300m)

Soils/Terroir: 3 terraced parcels on clay and limestone soils, covered with a variety of stones (quartz, dolomite, travertine). One parcel sits on an upper terrace facing Northeast at 280m, another at 250m on a Southeast facing slope, and a third at 300m on Southeast facing slope.

Farming: Organic

Harvest: Hand harvested

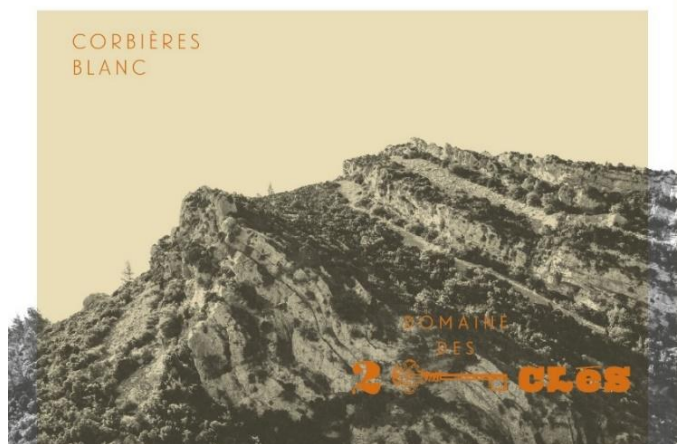
Yield: 9 hl/ha

Winemaking: Each variety and parcel are harvested and pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels (15% new). Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 8 months, in 228L French oak barrels with 15% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked and blended one month prior to bottling. Bottled without fining or filtration.

pH: 3.21

Sulfur: 43ppm total SO₂, 15ppm free SO₂



Les Deux Clés 'Clés en Main' Rosé 2024

Region: Languedoc

Appellation: Vin de France

Grapes: 45% Mourvèdre, 35% Syrah, 15% Grenache, 5% Carignan,— the Grenache and Carignan come from the vineyards of the Domaine. The Syrah was sourced from an Organic grower located in the same village as the Domaine. The Mourvèdre was sourced from an Organic grower located in the village of Sigeon (coastal Corbières).

Average Vine Age: 5 to 45 years old

Altitude: 820 feet (250m) for the Grenache, Carignan and Syrah. 64 feet (50m) for the Mourvèdre.

Soils/Terroir: The Grenache, Carignan and Syrah are planted on the clay-limestone soils of Fontjoncouse. The Mourvèdre is planted on the sandy white clay soils of Sigeon.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Each variety and parcel are whole cluster pressed and fermented separately. The pressed juice undergoes a night of cold settling in stainless-steel tanks. After which, the wine is racked off the gross lees into 228L French oak barrels (15% new) for fermentation. Alcoholic fermentation began spontaneously using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, a low dose of sulfur was added.

Maturation: Aged 5 months in 228L French oak barrels (15% new), followed by an additional 3 months in stainless-steel tanks. Bottled unfined and unfiltered.

pH: 3.43

Total SO₂: 36ppm total SO₂, 7ppm free SO₂



Les Deux Clés 'Clés en Main' Rouge 2024

Region: Languedoc

Appellation: Vin de France

Grapes: 45% Cinsault, 25% Grenache Noir, 20% Mourvèdre, 10% Piquepoul Noir – in 2024 all the fruit for this wine was purchased from 3 Organic growers located near the village of Sigean (coastal Corbières), and another Organic grower located in Fontjoncouse.

Average Vine Age: 19 years

Altitude: 165 to 330 feet (50m-100m)

Soils/Terroir: Sandy white clay and limestone soils in Sigean. Clay with a high quantity of quartz pebbles in Fontjoncouse.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Each variety is harvested and vinified separately. The Grenache Noir and Cinsault are fermented using a combination of whole cluster and whole berry fermentation (a destemmed layer, and a non-destemmed layer) in stainless steel and concrete tanks. The Mourvèdre and Piquepoul Noir are 100% de-stemmed and fermented whole berry in stainless steel. Only the naturally occurring indigenous yeasts are utilized for fermentation. Extraction is light, with one short pump over per day. The grapes were pressed on the 7th day and blended after the completion of malolactic fermentation, after which a low dose of sulfur was added.

Maturation: Aged 6 months in concrete tanks. Bottled without fining or filtration.

pH: 3.57

Total SO₂: 25ppm total SO₂, 12ppm free SO₂



Domaine Des Deux Clés Corbières Blanc 2023

Region: Languedoc

Appellation: Corbières AOP

Grapes: 58% Macabeu, 19% Grenache Blanc, 10% Grenache Gris, 6% Vermentino (Rolle), 7% Roussanne

Average Vine Age: Macabeu (45 years & 12 years), Grenache Blanc (12 years), Grenache Gris (12 years), Vermentino (12 years), Roussanne (45 years)

Altitude: Between 800 to 985 feet (250m-300m)

Soils/Terroir: 3 terraced parcels on clay and limestone soils, covered with a variety of stones (quartz, dolomite, travertine). One parcel sits on an upper terrace facing Northeast at 280m, another at 250m on a Southeast facing slope, and a third at 300m on Southeast facing slope.

Farming: Organic

Harvest: Hand harvested

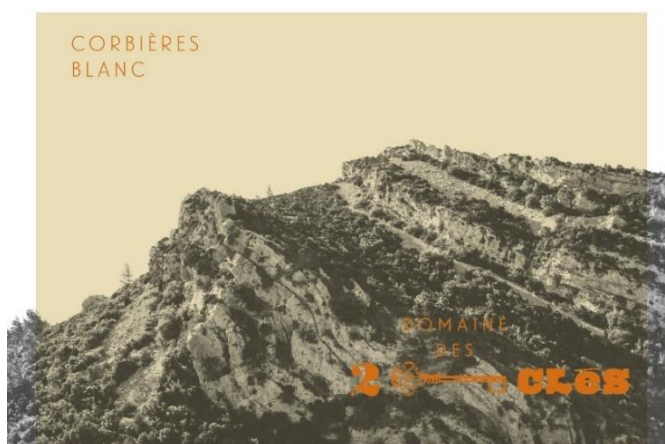
Yield: 25 hl/ha

Winemaking: Each variety and parcel are harvested and pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels (15% new). Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 8 months, in 228L French oak barrels with 15% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked and blended one month prior to bottling. Bottled without fining or filtration.

pH: 3.26

Sulfur: 64ppm total SO₂, 12ppm free SO₂



Les Deux Clés 'Clés en Main' Rosé 2023

Region: Languedoc

Appellation: Vin de France

Grapes: 40% Carignan, 40% Syrah, 10% Mourvèdre, 10% Cinsault – the Syrah was purchased from an Organic grower located in the same village as the Domaine. The Mourvèdre and Cinsault were purchased from an Organic grower located in the village of Sigean (coastal Corbières).

Average Vine Age: 40 years old

Altitude: 820 feet (250m) for the Carignan and the Syrah. 64 feet (50m) for the Mourvèdre and the Cinsault.

Soils/Terroir: The Carignan and Syrah are planted on the clay and limestone soils of Fontjoncouse. The Mourvèdre and Cinsault are planted on the sandy white clay soils of Sigean.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety and parcel are whole cluster pressed and fermented separately. The pressed juice undergoes a night of cold settling in stainless-steel tanks. After which, the wine is racked off the gross lees into 228L French oak barrels (5% new) for fermentation. Alcoholic fermentation began spontaneously using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, a low dose of sulfur was added.

Maturation: Aged 5 months in 228L French oak barrels (5% new), followed by an additional 3 months in stainless-steel tanks. Bottled unfined and unfiltered.

pH: 3.27

Total SO₂: 40ppm



Domaine Des Deux Clés 'Jeux de Clés' Rouge 2023

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 100% Grenache

Average Vine Age: Grenache (24 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: Red clay and limestone from the Triassic period, high in oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 23 hl/ha

Winemaking: The grapes were fully destemmed, but not crushed and fermented whole berry in stainless-steel tanks for 25 days. The extraction is very light, with one short pump over per day. The grapes are then pressed, and the juice is transferred to tanks for settling prior to barrel aging. A low dose of sulfur is added 3-4 weeks after the completion of malolactic fermentation.

Maturation: Aged 9 months in 228L French oak barrels (10% new) from the coopers Chassin, Damy, Gillet and Francois Frères. One month before bottling the barrels are racked into stainless steel tanks and a low dose of sulfur added. Bottled unfinned and unfiltered.

pH: 3.52

Sulfur: 12ppm total SO₂, 7ppm free SO₂



Les Deux Clés 'Clés en Main' Blanc 2022

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Grenache Blanc, 40% Macabeu - approximately 30% of the Grenache Blanc and 70% of Macabeu were purchased from an Organic grower in the Corbières region.

Average Vine Age: Grenache Blanc (100 years), Macabeu (10 years)

Altitude: 800 feet (245m) for the estate fruit, and 165 feet (50m) for the purchased fruit.

Soils/Terroir: Clay and limestone soils for the Grenache Blanc, and sandy white clay soils for the Macabeu.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Each variety and parcel were harvested and pressed separately. The juice undergoes 1 day of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 4 to 6-year-old 228L French oak barrels. Stirring of the fine lees begins near the end of alcoholic fermentation and the wine completes malolactic fermentation. In December the components were blended, and a low dose of sulfur added.

Maturation: Aged 4 months in 4 to 6-year-old 228L French oak barrels, and 5 months in stainless steel tanks. Bottled unfiltered and unfiltered.

pH: 3.39

Total SO2: 51ppm



Les Deux Clés 'Clés en Main' Rosé 2022

Region: Languedoc

Appellation: Vin de France

Grapes: 60% Syrah, 30% Mourvèdre, 10% Carignan – approximately 70% of the Syrah and all the Mourvèdre was purchased from an Organic grower in the Corbières region.

Average Vine Age: 50 years old

Altitude: 820 feet (250m)

Soils/Terroir: Jurassic clay and limestone soils for the Syrah and Carignan from the Domaine's vineyards. For the purchased fruit, the Syrah is planted on schist soils and the Mourvèdre is planted on clay-limestone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety and parcel are whole cluster pressed and fermented separately. The pressed juice undergoes a night of cold settling in stainless-steel tanks. After which, the wine is racked off the gross lees into 228L French oak barrels (5% new) for fermentation. Alcoholic fermentation began spontaneously using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, a low dose of sulfur was added.

Maturation: Aged 4 months in 228L French oak barrels (5% new), followed by an additional 3 months in stainless-steel tanks. Bottled unfiltered and unfiltered.

pH: 3.25

Total SO2: 45ppm



Les Deux Clés 'Clés en Main' Rouge 2022

Region: Languedoc

Appellation: Vin de France

Grapes: 50% Grenache Noir, 30% Cinsault, 20% Piquepoul Noir – the Cinsault and Piquepoul Noir were purchased from an Organic grower located in the village of Sigean (coastal Corbières).

Average Vine Age: 30 years

Altitude: 820 feet (250m) for the Grenache Noir, and 263 feet (80m) for the Cinsault and Piquepoul Noir

Soils/Terroir: The Grenache Noir is planted on the clay and limestone soils of Fontjoncouse. The Cinsault and Piquepoul Noir are planted on the white clay and sandy soils of Sigean.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety is harvested and vinified separately. The Grenache Noir and Piquepoul Noir are fermented using a combination of whole cluster and whole berry fermentation (a destemmed layer, and a non-destemmed layer) in stainless steel tanks. The Cinsault is 100% de-stemmed and fermented whole berry in stainless steel. Only the naturally occurring indigenous yeasts were used in the fermentation and the extraction is light, with one short pump over per day. The grapes were pressed on the 10th day and blended after the completion of malolactic fermentation, after which a low dose of sulfur was added.

Maturation: Aged 8 months in stainless-steel tanks. Bottled unfinned and unfiltered.

pH: 3.54

Total SO₂: 26ppm



Domaine Des Deux Clés Corbières Blanc 2022

Region: Languedoc

Appellation: Corbières AOP

Grapes: 65% Macabeu, 15% Grenache Blanc, 10% Grenache Gris, 10% Vermentino (Rolle)

Average Vine Age: Macabeu (44 years & 11 years), Grenache Blanc (11 years), Grenache Gris (11 years), Vermentino (11 years)

Altitude: Between 800 to 920 feet (250m-280m)

Soils/Terroir: 2 terraced parcels exposed northeast at 250m and 280m. The soils are clay and limestone, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

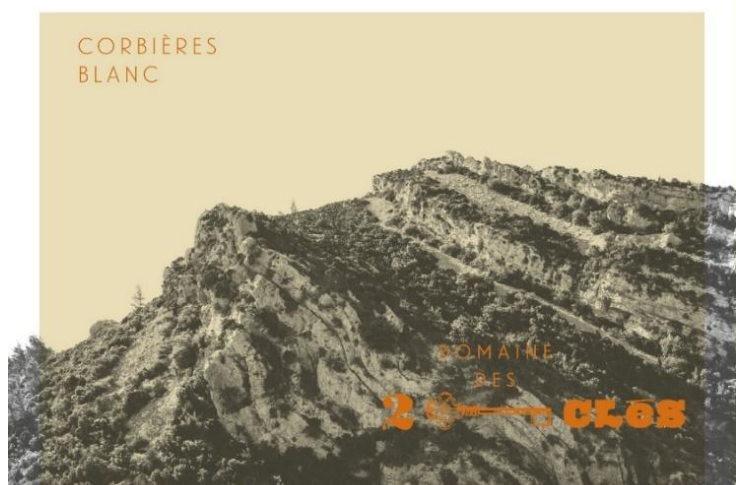
Yield: 30 hl/ha

Winemaking: Each variety and parcel are harvested and pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels (12% new). Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 8 months, in 228L French oak barrels with 12% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked and blended one month prior to bottling. Bottled unfiltered and unfiltered.

pH: 3.28

Total SO2: 33ppm



Domaine Des Deux Clés 'Jeux de Clés' Blanc 2022

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 100% Roussanne

Average Vine Age: Roussanne (44 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: A .4ha South-East facing parcel of red clay and limestone soils, high in oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The whole bunches were directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts and is carried out entirely in used 228L French oak barrels. Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added one month after the completion of malolactic fermentation.

Maturation: Aged 8 months, in used 228L French oak barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked into stainless steel one month prior to bottling. Bottled unfinned and unfiltered.

pH: 3.23

Total SO2: 26ppm



Domaine Des Deux Clés Corbières Rouge 2022

Region: Languedoc

Appellation: Corbières AOP

Grapes: 50% Carignan, 25% Syrah, 25% Grenache Noir

Average Vine Age: Carignan (114 years & 49 years), Syrah (29 years), Grenache Noir (34 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: Selected slopes from two different valleys and a plateau at an elevation of 300m.

The soils are clay and limestone from the Jurassic period, that are covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

Yield: 28 hl/ha

Winemaking: Each variety and parcel are harvested and vinified separately in concrete (Carignan) and stainless-steel tanks (Syrah & Grenache). The grapes are destemmed and macerated whole berry without crushing. The extraction is light, with one short pump over a day. The whole berry maceration lasts 20-30 days, depending on the variety and the individual tank, before pressing. Only the naturally occurring indigenous yeasts are utilized for fermentation. The components were blended after the completion of malolactic fermentation, and a low dose of sulfur was added 3-4 weeks later.

Maturation: Aged 10 months in raw concrete tanks. Bottled without fining or filtration.

pH: 3.4

Total SO2: 26ppm total SO2, 13ppm free SO2



Domaine Des Deux Clés 'Jeux de Clés' Rouge 2022

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 100% Grenache

Average Vine Age: Grenache (24 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: Red clay and limestone from the Triassic period, high in oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were fully destemmed, but not crushed and fermented whole berry in stainless-steel tanks for 25 days. The extraction is very light, with one short pump over per day. The grapes are then pressed, and the juice is transferred to tanks for settling prior to barrel aging. A low dose of sulfur is added 3-4 weeks after the completion of malolactic fermentation.

Maturation: Aged 9 months in 228L French oak barrels (10% new) from the coopers Chassin, Damy, Gillet and Francois Frères. One month before bottling the barrels are racked into stainless steel tanks and a low dose of sulfur added. Bottled unfiltered and unfiltered.

pH: 3.45

Total SO2: 31ppm



Domaine Des Deux Clés Carignan Vieilles Vignes 2022

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 100% Carignan

Average Vine Age: 95 years (vines planted in 1909 and 1950)

Altitude: 920 feet (280m)

Soils/Terroir: From 2 parcels with clay and limestone soils from the Jurassic and Triassic periods.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: The grapes were fully destemmed, but not crushed and fermented whole berry in stainless-steel tanks for 20 days. The extraction is very light, with one short pump over per day. The grapes were then pressed, and the juice is transferred back to stainless steel. A low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 12 months in stainless steel tanks. Bottled unfinned and unfiltered.

pH: 3.47

Total SO2: 25ppm



Les Deux Clés 'Clés en Main' Rosé 2021

Region: Languedoc

Appellation: Vin de France

Grapes: 70% Carignan, 30% Syrah – the Syrah was purchased from an Organic grower in the Corbières region.

Average Vine Age: 50 years old

Altitude: 920 feet (280m)

Soils/Terroir: Clay and limestone soils from the Jurassic period.

Farming: Organic - the Carignan is certified Organic, and the Syrah is in the final year of conversion for Organic certification.

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Each variety and parcel are whole cluster pressed and fermented separately. The pressed juice undergoes a short cold maceration on the gross lees in stainless-steel tanks. After which, the wine is racked off the gross lees into 228L French oak barrels (8% new) for fermentation. Alcoholic fermentation began spontaneously using only the naturally occurring indigenous yeasts. Approximately 3-4 weeks after the completion of malolactic fermentation a low dose of sulfur is added.

Maturation: Aged 4 months in 228L French oak barrels (8% new), followed by an additional 3 months in stainless-steel tanks. Bottled unfinned and unfiltered.

pH: 3.18

Total SO2: 18ppm



Les Deux Clés 'Clés en Main' Rouge 2021

Region: Languedoc

Appellation: Vin de France

Grapes: 50% Grenache Noir, 50% Piquepoul Noir – the Piquepoul Noir was purchased from an Organic grower in the Corbières region.

Average Vine Age: 35 years

Altitude: 820 feet (250m) for the Grenache Noir, and 230 feet (70m) for the Piquepoul Noir

Soils/Terroir: The Grenache Noir is planted on clay and limestone soils from the Triassic period, and the Piquepoul Noir is planted on soils of white clay and sand.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Each variety is fermented separately using a combination of whole cluster and whole berry fermentation (a destemmed layer, and a non-destemmed layer) in stainless steel tanks. Only the naturally occurring indigenous yeasts were used in the fermentation and the extraction is light, with one short pump over per day. The grapes were pressed on the 10th day and blended after the completion of malolactic fermentation, after which a low dose of sulfur was added.

Maturation: Aged 7 months in stainless-steel tanks. Bottled unfinned and unfiltered.

pH: 3.25

Total SO₂: 25ppm



Domaine Des Deux Clés Corbières Blanc 2021

Region: Languedoc

Appellation: Corbières AOP

Grapes: 60% Macabeu, 20% Grenache Blanc, 15% Grenache Gris, 5% Vermentino (Rolle)

Average Vine Age: Macabeu (43 years & 10 years), Grenache Blanc (10 years), Grenache Gris (10 years), Vermentino (10 years)

Altitude: Between 800 to 920 feet (250m-280m)

Soils/Terroir: 2 terraced parcels exposed northeast at 250m and 280m. The soils are clay and limestone, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

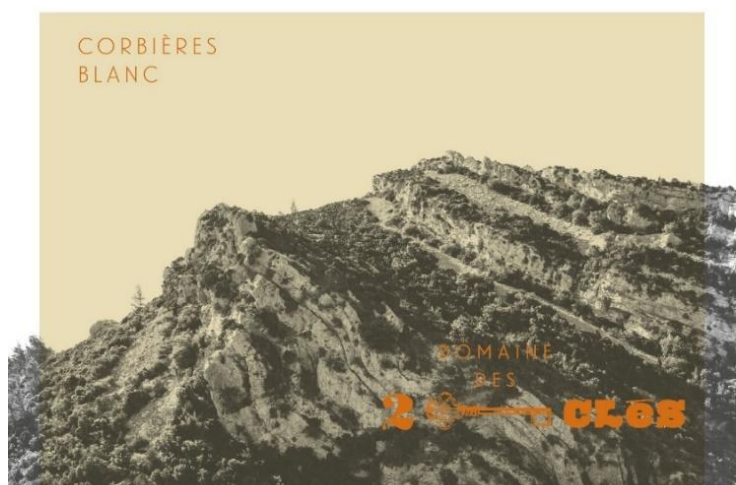
Yield: 25 hl/ha

Winemaking: Each variety and parcel are harvested and pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels (12% new). Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added one month after the completion of malolactic fermentation.

Maturation: Aged 8 months, in 228L French oak barrels with 12% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked and blended one month prior to bottling. Bottled unfiltered and unfiltered.

pH: 3.10

Total SO2: 49ppm



Domaine Des Deux Clés 'Jeux de Clés' Blanc 2021

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 100% Roussanne

Average Vine Age: Roussanne (43 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: A .4ha South-East facing parcel of red clay and limestone soils, high in oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The whole bunches are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in used 228L French oak barrels. Stirring of the fine lees begins near the end of alcoholic fermentation. A low dose of sulfur was added one month after the completion of malolactic fermentation.

Maturation: Aged 8 months, in used 228L French oak barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked into stainless steel one month prior to bottling. Bottled unfiltered and unfiltered.

pH: 3.15

Total SO2: 25ppm



Domaine Des Deux Clés Corbières Rouge 2021

Region: Languedoc

Appellation: Corbières AOP

Grapes: 50% Carignan, 25% Syrah, 25% Grenache Noir

Average Vine Age: Carignan (113 years & 48 years), Syrah (28 years), Grenache (33 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: Clay and limestone soils from the Jurassic period, that are covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Alcoholic fermentation began spontaneously using only the naturally occurring indigenous yeasts. Half of the Carignan is fermented by itself in concrete tanks, and the other half of the Carignan is co-fermented with the Syrah in a combination of concrete and stainless-steel tanks. The Grenache is fermented by itself in stainless-steel tanks. All grapes are destemmed and fermented whole berry without crushing. The extraction is very light, with one short pump over per day. The whole berry fermentation lasted 20 days, after which each tank is pressed. The components were blended after the completion of malolactic fermentation, followed by a low dose of sulfur 3-4 weeks later.

Maturation: Aged 10 months in raw concrete tanks. Bottled unfined and unfiltered.

pH: 3.23

Total SO2: 10ppm



Domaine Des Deux Clés 'Jeux de Clés' Rouge 2021

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 100% Grenache

Average Vine Age: Grenache (23 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: Red clay and limestone from the Triassic period, high in oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were fully destemmed, but not crushed and fermented whole berry in stainless-steel tanks for 25 days. The extraction is very light, with one short pump over per day. The grapes are then pressed, and the juice is transferred to tanks for settling prior to barrel aging. A low dose of sulfur is added 3-4 weeks after the completion of malolactic fermentation.

Maturation: Aged 9 months in 228L French oak barrels (10% new) from the coopers Chassin, Damy, Gillet and Francois Frères. One month before bottling the barrels are racked into stainless steel tanks. Bottled unfiltered and unfiltered.

pH: 3.29

Total SO2: 6ppm



Domaine Des Deux Clés 'Clés en Main' Rosé 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 63% Carignan, 37% Syrah

Average Vine Age: Carignan (71 years), Syrah (41 years)

Altitude: 985 feet (300m)

Soils/Terroir: Clay and limestone soils from the Jurassic period.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Each variety and parcel are whole cluster pressed separately. The newly pressed juice undergoes a 4-day cold maceration on the gross lees in a stainless-steel tank. The wine is then racked off the gross lees into 228L French oak barrels (15% new) for fermentation. The fermentation begins naturally using only indigenous yeasts. The 2020 rosé went through full malolactic fermentation.

Maturation: Aged 4 months in 228L French oak barrels (15% new), followed by an additional 3 months in stainless-steel tanks. Bottled unfined and unfiltered.

pH: 3.1

Total SO2: 50ppm



Domaine Des Deux Clés Corbières Blanc 2020

Region: Languedoc

Appellation: Corbières AOP

Grapes: 50% Macabeu, 25% Grenache Blanc, 10% Grenache Gris, 15% Vermentino (Rolle)

Average Vine Age: Macabeu (42 years & 9 years), Grenache Blanc (9 years), Grenache Gris (9 years), Vermentino (9 years)

Altitude: Between 800 to 920 feet (250m-280m)

Soils/Terroir: 2 terraced parcels exposed northeast at 250m and 280m. The soils are clay and limestone, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

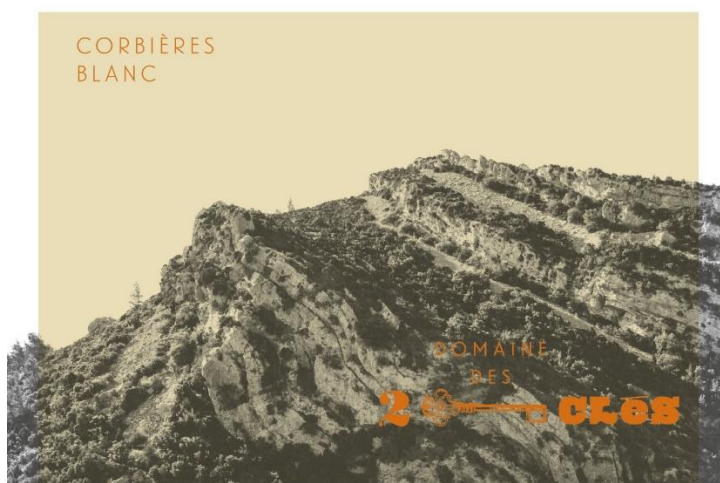
Yield: 21 hl/ha

Winemaking: Each variety and parcel are harvested and pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels (10% new). Stirring of the fine lees begins near the end of alcoholic fermentation. The wine completed malolactic fermentation in 2020 and the components were blended in April 2021.

Maturation: Aged 8 months, in 228L French oak barrels with 10% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked and blended one month prior to bottling. Bottled unfiltered and unfiltered.

pH: 3.10

Total SO2: 53ppm



Domaine Des Deux Clés 'Jeux de Clés' Blanc 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Roussanne

Average Vine Age: Roussanne (42 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: A .4ha South-East facing parcel of red clay and limestone soils, high in oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The whole bunches are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels (10% new). Stirring of the fine lees begins near the end of alcoholic fermentation. The wine completed malolactic fermentation in 2020.

Maturation: Aged 8 months, in 228L French oak barrels with 10% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked into stainless steel one month prior to bottling. Bottled unfinned and unfiltered.

pH: 3.10

Total SO2: 28ppm



Domaine Des Deux Clés Corbières Rouge 2020

Region: Languedoc

Appellation: Corbières AOP

Grapes: 50% Carignan, 25% Syrah, 25% Grenache Noir

Average Vine Age: Carignan (112 years & 47 years), Syrah (27 years), Grenache (32 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: Clay and limestone soils from the Jurassic period, that are covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

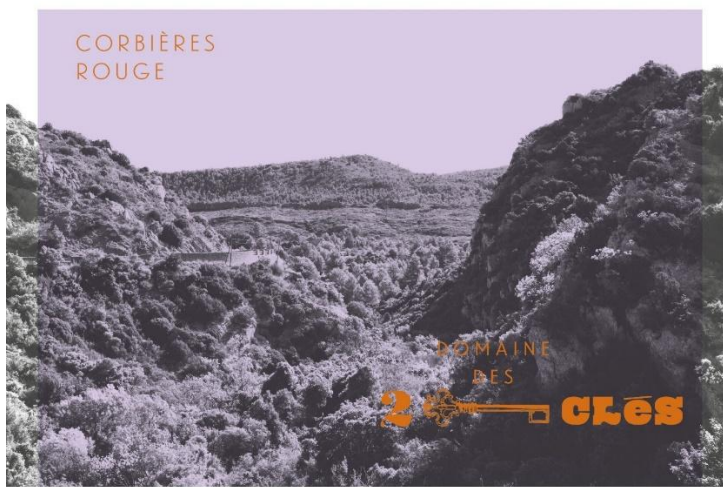
Yield: 20 hl/ha

Winemaking: Alcoholic fermentation began spontaneously using only the naturally occurring indigenous yeasts. Half of the Carignan is fermented by itself in concrete tanks, and the other half of the Carignan is co-fermented with the Syrah in a combination of concrete and stainless-steel tanks. The Grenache is fermented by itself in stainless-steel tanks. All grapes are destemmed and fermented whole berry without crushing. The extraction is very light, with one short pump over per day. The whole berry fermentation lasts 20-30 days depending on the vintage, variety, and the individual tank. Each tank is pressed separately, then blended. A low dose of sulfur is added 3-4 weeks after the completion of malolactic fermentation.

Maturation: Aged 10 months in raw concrete tanks. Bottled unfined and unfiltered.

pH: 3.48

Total SO2: 32ppm



Domaine Des Deux Clés 'Jeux de Clés' Rouge 2020

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: Grenache (22 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: Red clay and limestone from the Triassic period, with a high proportion of oxidized iron.

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: The grapes were fully destemmed, but not crushed and fermented whole berry in stainless-steel tanks for 25 days. The extraction is very light, with one short pump over per day. The grapes are then pressed, and the juice is transferred to tanks for settling prior to barrel aging. A low dose of sulfur is added 3-4 weeks after the completion of malolactic fermentation.

Maturation: Aged 9 months in used 228L French oak barrels of 1-5 years old from the coopers Chassin, Damy, Gillet and Francois Frères. One month before bottling the barrels are racked into stainless steel tanks. Bottled unfinned and unfiltered.

pH: 3.4

Total SO2: 16ppm



Domaine Des Deux Clés 'Reserve' Rouge 2020

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 80% Carignan, 20% Grenache Noir

Average Vine Age: Carignan (111 years), Grenache (71 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: East and Southeast facing slopes of clay and limestone soils from the Triassic period, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Organic

Harvest: Hand harvested

Yield: 12 hl/ha

Winemaking: The Carignan and Grenache were harvested and fermented separately in concrete tanks. The grapes were fully destemmed, but not crushed and fermentation began spontaneously using only the naturally occurring indigenous yeasts. The extraction is very light, with one short pump over per day. Maceration for the Grenache lasted 25 days, while the maceration for the Carignan was a bit longer at 30 days. Each tank was pressed separately, then blended and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 12 months in 228L French oak barrels. The barrels come from the coopers Chassin, Damy, and Claude Gillet with 15% new barrels. Bottled unfinned and unfiltered.

pH: 3.37

Total SO₂: 15ppm



Domaine Des Deux Clés 'Clés en Main' Rosé 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 80% Carignan, 20% Syrah

Average Vine Age: Carignan (70 years), Syrah (40 years)

Altitude: 985 feet (300m)

Soils/Terroir: Clay and limestone soils from the Jurassic period.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Each variety and parcel are whole cluster pressed separately. The juice undergoes one-night of settling, then is racked off the lees straight into used 228L French oak barrels from the coopers Damy, Chassin and Francois Frères. Fermentation begins naturally using only indigenous yeasts. At the completion of alcoholic fermentation, the wine is racked into stainless steel tanks to preserve the fruit. The wine naturally did not undergo malolactic fermentation.

Maturation: Aged 4-5 months in stainless-steel tanks. Bottled unfined and unfiltered.

pH: 3.2

Total SO2: 33ppm



Domaine Des Deux Clés 'Clés en Main' Rouge 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 80% Carignan, 20% Syrah

Average Vine Age: Carignan (71 years), Syrah (41 years)

Altitude: 985 feet (300m)

Soils/Terroir: Clay and limestone soils from the Triassic period, with a high proportion of marine fossils.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of concrete and stainless-steel tanks. For the Carignan, 80% is fermented whole cluster, and 20% is destemmed and fermented whole berry. The Syrah grapes are fully destemmed and fermented whole berry. The extraction is light, with one short pump over per day. On the 12th day the grapes are pressed, and the juice is transferred to concrete tanks. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 7-8 months in raw concrete tanks. Bottled unfinned and unfiltered.

pH: 3.3

Total SO₂: 35ppm



Domaine Des Deux Clés Corbières Blanc 2019

Region: Languedoc

Appellation: Corbières AOP

Grapes: 65% Macabeu, 15% Grenache Blanc, 15% Grenache Gris, 5% Vermentino

Average Vine Age: Macabeu (41 years & 8 years), Grenache Blanc (8 years), Grenache Gris (8 years), Vermentino (8 years)

Altitude: Between 800 to 920 feet (250m-280m)

Soils/Terroir: 2 terraced parcels exposed northeast at 250m and 280m. The soils are clay and limestone, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Biodynamic

Harvest: Hand harvested

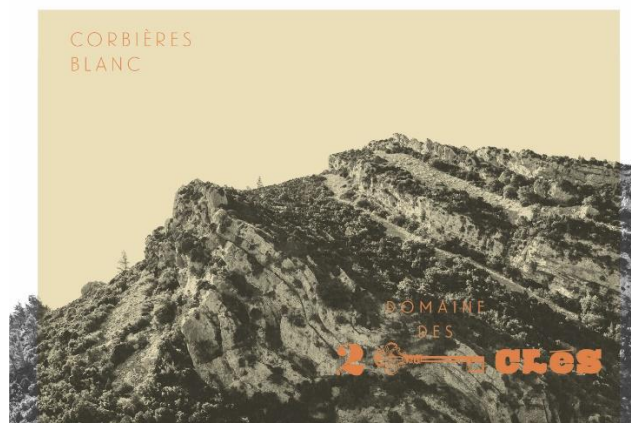
Yield: 25 hl/ha

Winemaking: Each variety and parcel are pressed separately. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels. Stirring of the fine lees begins near the end of alcoholic fermentation. In 2019 malolactic fermentation was partly blocked to preserve freshness in the wine.

Maturation: Aged 7-8 months, in 228L French oak barrels with 20% of the volume in new barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin, Damy and Claude Gillet. Racked and blended one month prior to bottling. Bottled unfinned and unfiltered.

pH: 3.07

Total SO₂: 24ppm



Domaine Des Deux Clés 'Jeux de Clés' Blanc 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Roussanne

Average Vine Age: Roussanne (41 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: .4ha South-East facing parcel of red clay and limestone soils, with a high proportion of oxidized iron.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The Roussanne is the first harvest of the vintage and the whole bunches are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling, then is racked off the gross lees straight into barrels. Fermentation begins naturally using only indigenous yeasts and is carried out entirely in 228L French oak barrels. Stirring of the fine lees begins near the end of alcoholic fermentation. In 2019 malolactic fermentation was partly blocked to preserve freshness in the wine.

Maturation: 100% of the volume is aged 7-8 months in used 228L French oak barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin and Damy. Racked into stainless steel one month prior to bottling. Bottled unfinned and unfiltered.

pH: 3.07

Total SO₂: 40ppm



Domaine Des Deux Clés Corbières Rouge 2019

Region: Languedoc

Appellation: Corbières AOP

Grapes: 50% Carignan, 25% Syrah, 25% Grenache Noir

Average Vine Age: Carignan (111 years & 46 years), Syrah (26 years), Grenache (31 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: Clay and limestone soils from the Jurassic period, that are covered with a variety of stones (quartz, dolomite, travertine).

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of concrete and stainless-steel tanks. All grapes are fully destemmed and fermented whole berry without crushing. The extraction is very light, with one short pump over per day. Maceration for the Syrah and Grenache lasts 20 - 25 days, depending on the vintage. While the maceration for the Carignan is a bit longer at 25 - 30 days. Each tank is pressed separately, then blended. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 9 months, 90% in raw concrete tanks and 10% in 4 to 5-year-old 228L barrels. Bottled unfinned and unfiltered.

pH: 3.35

Total SO₂: 39ppm



Domaine Des Deux Clés 'Jeux de Cles' Rouge 2019

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: Grenache (21 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: Red clay and limestone from the Triassic period, with a high proportion of oxidized iron.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes were fully destemmed, but not crushed and fermented in stainless-steel tanks for 27 days. The extraction is very light, with one short pump over per day. The grapes are then pressed, and the juice is transferred to tanks for settling prior to barrel aging. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 8 months in used 228L French oak barrels from Chassin, Damy and Francois Frères. One month before bottling the barrels are racked into stainless steel tanks. Bottled unfined and unfiltered.

pH: 3.4

Total SO₂: 20ppm



Domaine Des Deux Clés 'Reserve' Rouge 2019

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 70% Carignan, 30% Grenache Noir

Average Vine Age: Carignan (110 years), Grenache (70 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: East and Southeast facing slopes of clay and limestone soils from the Triassic period, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: The Carignan and Grenache were harvested and fermented separately in concrete tanks. The grapes were fully destemmed, but not crushed and fermentation began spontaneously using only the naturally occurring indigenous yeasts. The extraction is very light, with one short pump over per day. Maceration for the Grenache lasted 25 days, while the maceration for the Carignan was a bit longer at 30 days. Each tank was pressed separately, then blended and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 12 months in 228L French oak barrels on the fine lees. The barrels come from the coopers Chassin, Damy, and Claude Gillet with 25% of the barrels being new. Bottled unfined and unfiltered.

pH: 3.29

Total SO2: 21ppm



Domaine Des Deux Clés 'Clés en Main' Rouge 2018

Region: Languedoc

Appellation: Vin de France

Grapes: 90% Carignan, 10% Syrah

Average Vine Age: Carignan (70 years), Syrah (40 years)

Altitude: 985 feet (300m)

Soils/Terroir: Clay and limestone soils from the Triassic period, with a high proportion of marine fossils.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 25 hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of concrete and stainless-steel tanks. For the Carignan, half is destemmed and fermented whole berry, and the other half is fermented whole cluster with stem inclusion. The Syrah grapes are fully destemmed and fermented whole berry. The extraction is light, with one short pump over per day. On the 15th day the grapes are pressed, and the juice is transferred to concrete and stainless-steel tanks. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 7-8 months in a combination of concrete and stainless-steel tanks. Bottled unfinned and unfiltered.

pH: 3.35

Total SO₂: 35ppm



Domaine Des Deux Clés Corbières Blanc 2018

Region: Languedoc

Appellation: Corbières AOP

Grapes: 70% Macabeu, 15% Grenache Blanc, 10% Grenache Gris, 5% Vermentino

Average Vine Age: Macabeu (40 years & 7 years), Grenache Blanc (7 years), Grenache Gris (7 years), Vermentino (7 years)

Altitude: Between 800 to 920 feet (250m-280m)

Soils/Terroir: 2 terraced parcels exposed northeast at 250m and 280m. The soils are clay and limestone, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Biodynamic

Harvest: Hand harvested

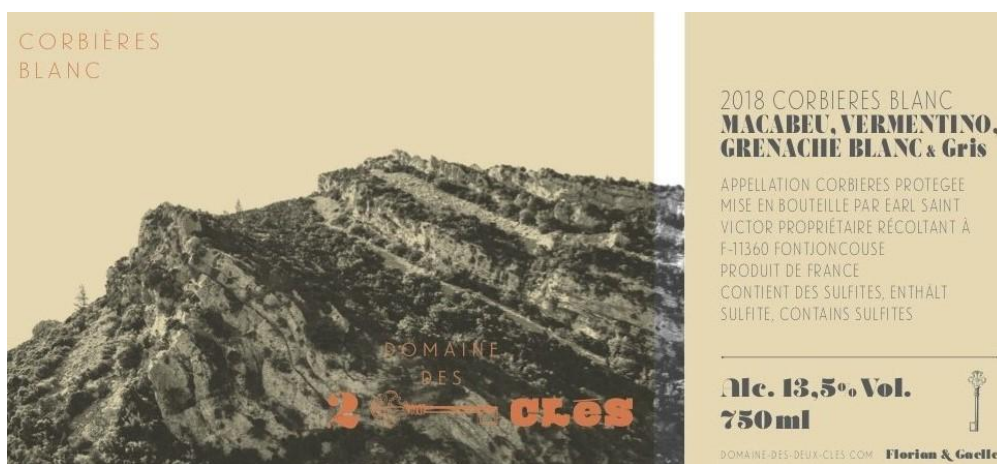
Yield: 25 hl/ha

Winemaking: Each variety and parcel are pressed separately. The juice undergoes one-night of settling, then is racked off the lees straight into barrels and stainless-steel tanks. Fermentation begins naturally using only indigenous yeasts. Fermented in 90% in French oak barrels, and 10% in stainless steel tanks. Stirring of the fine lees begins near the end of alcoholic fermentation. At the completion of Malolactic fermentation, a low dose of 3 mg/l of sulfur is added.

Maturation: Aged 7-8 months, 90% in 228L French oak barrels (16% new) and 10% in stainless-steel tanks. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin, Damy and Claude Gillet. Racked and blended one month prior to bottling. Bottled unfinned and unfiltered.

pH: 3.35

Total SO2: 50ppm



Domaine Des Deux Clés 'Jeux de Clés' Blanc 2018

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Roussanne

Average Vine Age: Roussanne (40 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: .4ha parcel of red clay and limestone soils, with a high proportion of oxidized iron.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The Roussanne is the first harvest of the vintage and the whole bunches are directly pressed upon arrival in the cellar. The juice undergoes one-night of settling, then is racked off the heavy lees straight into barrels. Alcoholic fermentation is 100% in used 228L French oak barrels and begins naturally using only indigenous yeasts. Stirring of the fine lees begins near the end of alcoholic fermentation. At the completion of Malolactic fermentation, a low dose of 3 mg/l of sulfur is added.

Maturation: 100% of the volume is aged 7-8 months in used 228L French oak barrels. The barrels are made from tight grained French oak that is lightly toasted, and specially selected from the coopers Chassin, Damy and Claude Gillet. Racked into stainless steel one month prior to bottling. Bottled unfinned and unfiltered.

pH: 3.3

Total SO₂: 40ppm



Domaine Des Deux Clés Corbières Rouge 2018

Region: Languedoc

Appellation: Corbières AOP

Grapes: 50% Carignan, 25% Syrah, 25% Grenache Noir

Average Vine Age: Carignan (110 years & 45 years), Syrah (25 years), Grenache (30 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: Clay and limestone soils from the Jurassic period, that are covered with a variety of stones (quartz, dolomite, travertine).

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of concrete and stainless-steel tanks. All grapes are fully destemmed and fermented whole berry without crushing. The extraction is very light, with one short pump over per day. Maceration for the Syrah and Grenache lasts 20 - 25 days, depending on the vintage. While the maceration for the Carignan is a bit longer at 25 - 30 days. Each tank is pressed separately, then blended. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 10 months in a combination of concrete and stainless-steel tanks. Bottled unfinned and unfiltered.

pH: 3.52

Total SO2: 43ppm



Domaine Des Deux Clés 'Jeux de Cles' Rouge 2018

Region: Languedoc

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: Grenache (20 years)

Altitude: 1,150 feet (350m)

Soils/Terroir: Red clay and limestone from the Triassic period, with a high proportion of oxidized iron.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The grapes are fully destemmed, but not crushed and fermented in stainless-steel tanks for 25-30 days. The extraction is very light, with one short pump over per day. The grapes are then pressed, and the juice is transferred to tanks for settling prior to barrel aging. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 10 months in 228L French oak barrels from Chassin, Damy, Claude Gillet and Francois Frères with 10% in new barrels. One month before bottling the barrels are racked into stainless steel tanks. Bottled unfiltered and unfiltered.

pH: 3.46

Total SO2: 23ppm



Domaine Des Deux Clés 'Reserve' Rouge 2018

Region: Languedoc

Appellation: Vallée du Paradis IGP

Grapes: 80% Carignan, 20% Grenache Noir

Average Vine Age: Carignan (110 years), Grenache (70 years)

Altitude: Between 900 to 985 feet (275m-300m)

Soils/Terroir: East and Southeast facing slopes of clay and limestone soils from the Triassic period, covered with a variety of stones (quartz, dolomite, travertine).

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Grapes are fully destemmed, crushed by foot and undergo a 3-day cold maceration (cold soak). At the end of the cold maceration the temperature is raised slightly, and fermentation begins naturally using only indigenous yeasts. Fermented entirely in concrete tanks with a portion of the Carignan co-fermented 50-50 with the entire volume of Grenache. 30+ day maceration on the skins with regular punch downs and pump overs. Each tank is pressed separately, then blended. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 12 months in 228L French oak barrels. 80% of the volume in used barrels from the coopers Chassin, Damy, Claude Gillet and Francois Frères and 20% in new barrels from Chassin. Bottled unfinned and unfiltered.

pH: 3.4

Total SO2: 28ppm

