

## Les Hautes Terres 'Là-haut' Rosé Petillant Naturel (2025 Base)

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 100% Cabernet Franc

**Average Vine Age:** 31 years

**Altitude:** Multiple south facing parcels at an altitude of 1,840 feet (560m).

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

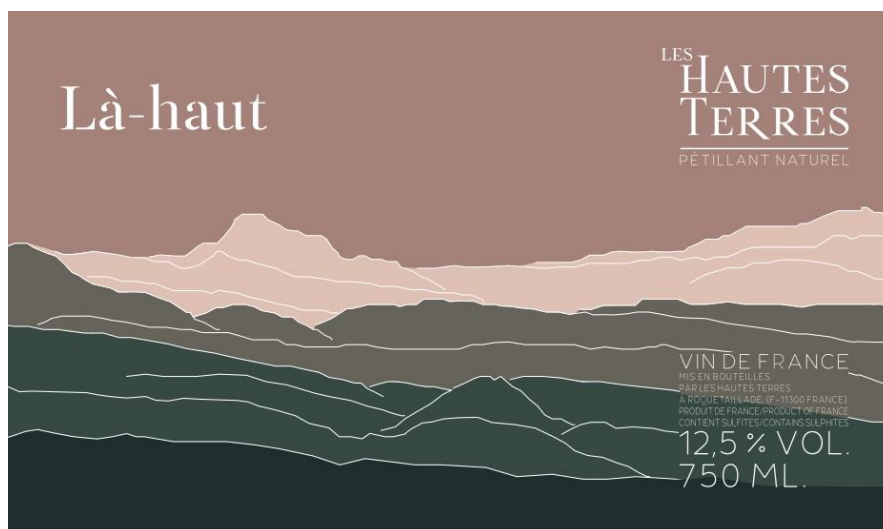
**Yield:** 47hl/ha

**Winemaking:** A petillant naturel sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into stainless steel tanks. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 16g of residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in the bottle.

**Maturation:** Aged in bottle "sur latte" for 7 months. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.05

**Sulfur:** 30ppm total SO<sub>2</sub>, <4ppm free SO<sub>2</sub>



## Les Hautes Terres 'L'Air Du Paradis' (2025 Base)

**Region:** Languedoc

**Appellation:** Limoux Méthode Ancestrale AOP

**Grapes:** 100% Mauzac

**Average Vine Age:** 54 years

**Altitude:** 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From a steep east to south-east oriented terroir with deep sandstone and clay soils, rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 50hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 20g residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in the bottle.

**Maturation:** Aged in bottle “sur latte” for 7 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.10

**Sulfur:** 20ppm total SO<sub>2</sub>, <2ppm free SO<sub>2</sub>



## Les Hautes Terres 'Joséphine' Crémant de Limoux NV (2023 Base)

**Region:** Languedoc

**Appellation:** Crémant de Limoux AOP

**Grapes:** 60% Chardonnay, 30% Chenin Blanc, 10% Mauzac

**Average Vine Age:** Chardonnay (26 years), Chenin Blanc (46 years), Mauzac (50 years)

**Altitude:** Multiple parcels located at 300m-600m (985 to 1,970 feet)

**Soils/Terroir:** From multiple parcels with various exposures. The soils are deep sandstone and clay, and rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40 hl/ha

**Winemaking:** A non-vintage Traditional Method sparkling wine. Direct pressing of the whole bunches is followed by one-night of lees settling, then the juice is transferred to used French oak foudres and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts, and the 3 different grape varieties are fermented separately. A low dose of sulfur was added after the completion of alcoholic fermentation to stop the malolactic fermentation. The components are then blended and transferred back to a combination of French oak demi-muids and foudres for 9 months of ageing before the Tirage. During blending 15% to 20% reserve wine was added to the Vin Clair. At 9 months the Liqueur de Tirage is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

**Maturation:** Aged in bottle "sur latte" for 24 months under crown cap before disgorgement. No dosage was added at disgorgement.

**pH:** 3.11

**Sulfur:** 46ppm total SO<sub>2</sub>, <2ppm free SO<sub>2</sub>



## Les Hautes Terres 'Panorama' Blanc 2025

**Region:** Languedoc

**Appellation:** IGP Haute Vallée de l'Aude

**Grapes:** 10% Mauzac, 30% Chardonnay, 20% Chenin Blanc, 20% Sauvignon Blanc, 20% Merlot (direct press)

**Average Vine Age:** 35 years

**Altitude:** Multiple south facing parcels at an altitude of 1,840 feet (560m).

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic (in conversion)

**Harvest:** 80% hand harvested, 20% machine harvested (Sauvignon Blanc)

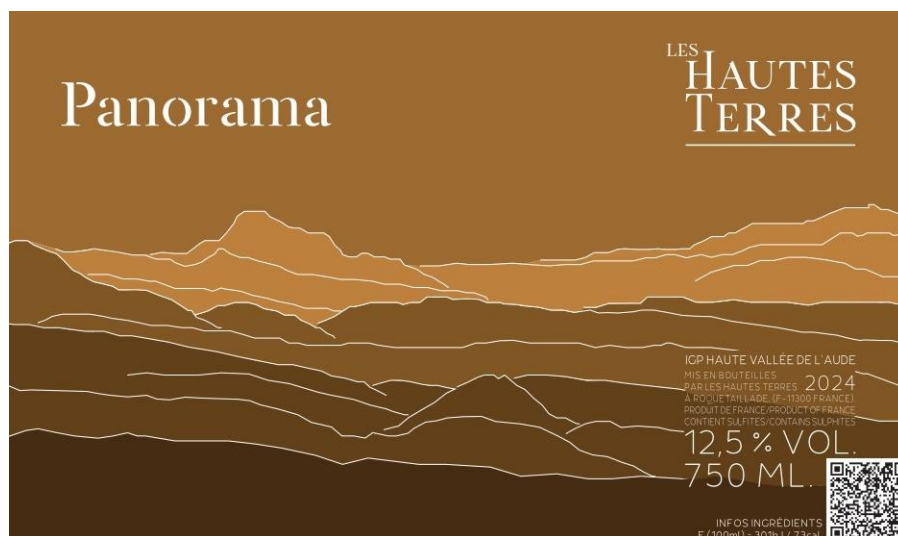
**Yield:** 50 hl/ha

**Winemaking:** The different grape varieties are harvested and vinified separately. Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. Blending occurs after the completion of malolactic fermentation for the Mauzac, Chardonnay, Sauvignon Blanc, and Merlot. The Chenin Blanc does not go through malolactic fermentation.

**Maturation:** Aged 6 months in concrete vats. Light clarifying filtration prior to bottling.

**pH:** 3.2

**Sulfur:** 55ppm total SO<sub>2</sub>, 16ppm free SO<sub>2</sub>



## Les Hautes Terres 'Panorama' Rouge 2024

**Region:** Languedoc

**Appellation:** IGP Haute Vallée de l'Aude

**Grapes:** 80% Merlot, 20% Cabernet Sauvignon

**Average Vine Age:** 26 years

**Altitude:** Multiple south facing parcels at an altitude of 1,840 feet (560m)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic (in conversion)

**Harvest:** Hand harvested

**Yield:** 25hl/ha

**Winemaking:** The different grape varieties are harvested and whole cluster fermented separately in large concrete tanks. Alcoholic fermentation begins naturally using only indigenous yeasts. The whole cluster maceration lasts 5-10 days depending on the grape variety, after which the grapes are pressed and transferred back to large concrete tanks to complete fermentation. Blending occurs after the completion of malolactic fermentation.

**Maturation:** Aged 6 months in concrete vats. Light clarifying filtration prior to bottling.

**pH:** 3.2

**Sulfur:** 37ppm total SO<sub>2</sub>, 22ppm free SO<sub>2</sub>



## Les Hautes Terres 'Louis' Limoux Blanc 2024

**Region:** Languedoc

**Appellation:** Limoux AOP

**Grapes:** 80% Chardonnay, 20% Chenin Blanc

**Average Vine Age:** Chardonnay (30 years), Chenin Blanc (50 years)

**Altitude:** Multiple parcels located at 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** Sandstone-based clay (argilo-gréseux) rich in Nummulite fossils and marine limestone. The parcels are situated with an East and Southeast exposition.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 37hl/ha

**Winemaking:** Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of settling, then is racked off the heavy lees straight into neutral French oak foudres and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Chenin Blanc does not. No stirring of the lees.

**Maturation:** Aged 10 months in neutral French oak foudres and demi-muids.

**pH:** 3.02

**Sulfur:** 38ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>



## Les Hautes Terres 'Là-haut' Rosé Petillant Naturel (2024 Base)

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 100% Cabernet Franc

**Average Vine Age:** 30 years

**Altitude:** Multiple south facing parcels at an altitude of 1,840 feet (560m).

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

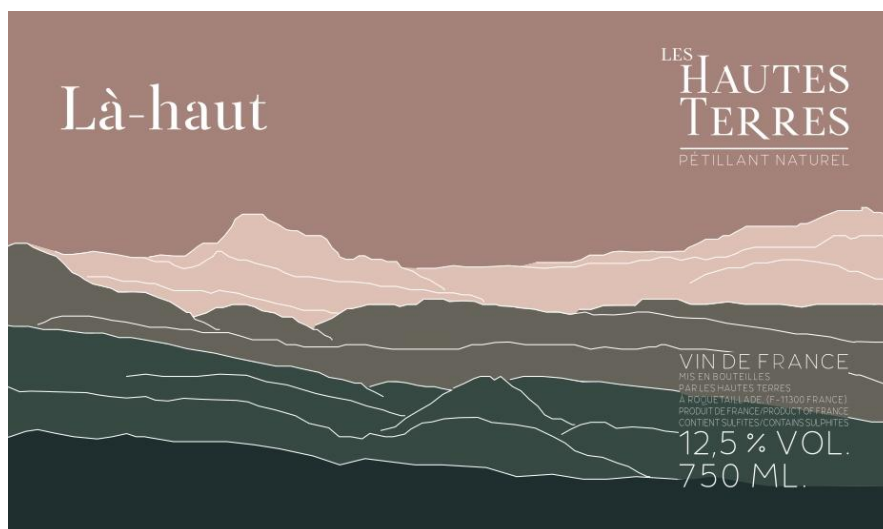
**Yield:** 35hl/ha

**Winemaking:** A petillant naturel sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into stainless steel tanks. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 16g of residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in the bottle.

**Maturation:** Aged in bottle "sur latte" for 7 months. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.3

**Sulfur:** 28ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>





## Les Hautes Terres 'L'Air Du Paradis' (2024 Base)

**Region:** Languedoc

**Appellation:** Limoux Méthode Ancestrale AOP

**Grapes:** 100% Mauzac

**Average Vine Age:** 53 years

**Altitude:** 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From a steep east to south-east oriented terroir with deep sandstone and clay soils, rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 20g residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in the bottle.

**Maturation:** Aged in bottle “sur latte” for 8 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.3

**Sulfur:** 48ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>





## Les Hautes Terres 'Joséphine' Crémant de Limoux NV (2022 Base)

**Region:** Languedoc

**Appellation:** Crémant de Limoux AOP

**Grapes:** 60% Chardonnay, 30% Chenin Blanc, 10% Mauzac

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years), Mauzac (49 years)

**Altitude:** Multiple parcels located at 300m-600m (985 to 1,970 feet)

**Soils/Terroir:** From multiple parcels with various exposures. The soils are deep sandstone and clay, and rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40 to 55 hl/ha depending on the variety

**Winemaking:** A non-vintage Traditional Method sparkling wine. Direct pressing of the whole bunches is followed by one-night of lees settling, then the juice is transferred to used French oak foudres and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts, and the 3 different grape varieties are fermented separately. A low dose of sulfur was added after the completion of alcoholic fermentation and the Vin Clair does not go through malolactic fermentation. The components are then racked, blended, and transferred back to a combination of French oak demi-muids and foudres for 9 months of ageing before the Tirage. During blending 30% to 40% of reserve wine is added to the Vin Clair. At 9 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

**Maturation:** Aged in bottle "sur latte" for 18 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the second fermentation. No dosage is added at disgorgement and the wine is released Brut Nature.

**pH:** 3.2

**Sulfur:** 56ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>



## Les Hautes Terres 'Le Jardin des Délices' Crémant de Limoux Solera ETC (2024 Disgorgement)

**Region:** Languedoc

**Appellation:** Crémant de Limoux AOP

**Grapes:** 60% Chardonnay, 30% Chenin Blanc, 10% Mauzac

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years), Mauzac (49 years)

**Altitude:** Multiple parcels located at 300m-600m (985 to 1,970 feet)

**Soils/Terroir:** From multiple parcels with various exposures. The soils are deep sandstone and clay, and rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 45 hl/ha depending on the variety

**Winemaking:** A non-vintage Traditional Method sparkling wine from a perpetual reserve (Solera). The 2024 disgorgement is based on the 2019, 2020, and 2021 vintages. The multi-vintage Vin Clair is aged in used French oak foudres. In the Fall of 2022 a solution of sugar and yeast, known as Liqueur de Tirage, was added to the Vin Clair to start the secondary fermentation. The wine is bottled under a crown cap, and a second fermentation occurs in the bottle.

**Maturation:** Aged in bottle "sur latte" for 24 months in the cellar. Disgorged in the Fall of 2024 with no added dosage.

**pH:** 3.1

**Sulfur:** 49ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>



## Les Hautes Terres 'Panorama' Blanc 2024

**Region:** Languedoc

**Appellation:** IGP Haute Vallée de l'Aude

**Grapes:** 30% Mauzac, 30% Chardonnay, 15% Chenin Blanc, 25% Sauvignon Blanc

**Average Vine Age:** 35 years

**Altitude:** Multiple south facing parcels at an altitude of 1,840 feet (560m).

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic (in conversion)

**Harvest:** 75% hand harvested, 25% machine harvested (Sauvignon Blanc)

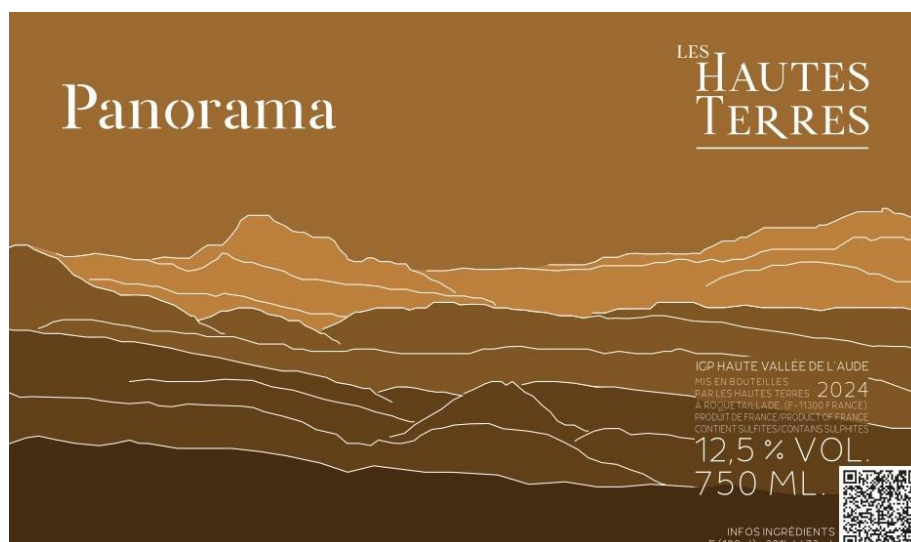
**Yield:** 34 hl/ha

**Winemaking:** The different grape varieties are harvested and vinified separately. Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. Blending occurs after the completion of malolactic fermentation for the Mauzac, Chardonnay, and Sauvignon Blanc. The Chenin Blanc does not go through malolactic fermentation.

**Maturation:** Aged 6 months in concrete vats. Light clarifying filtration prior to bottling.

**pH:** 3.2

**Sulfur:** 44ppm total SO<sub>2</sub>, 8ppm free SO<sub>2</sub>



## Les Hautes Terres 'Panorama' Blanc 2023

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 40% Mauzac, 30% Chardonnay, 20% Chenin Blanc, 10% Sauvignon Blanc

**Average Vine Age:** 39 years

**Altitude:** Multiple parcels located between 1,150 to 1,640 feet (350-500m)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic (in conversion)

**Harvest:** Hand harvested

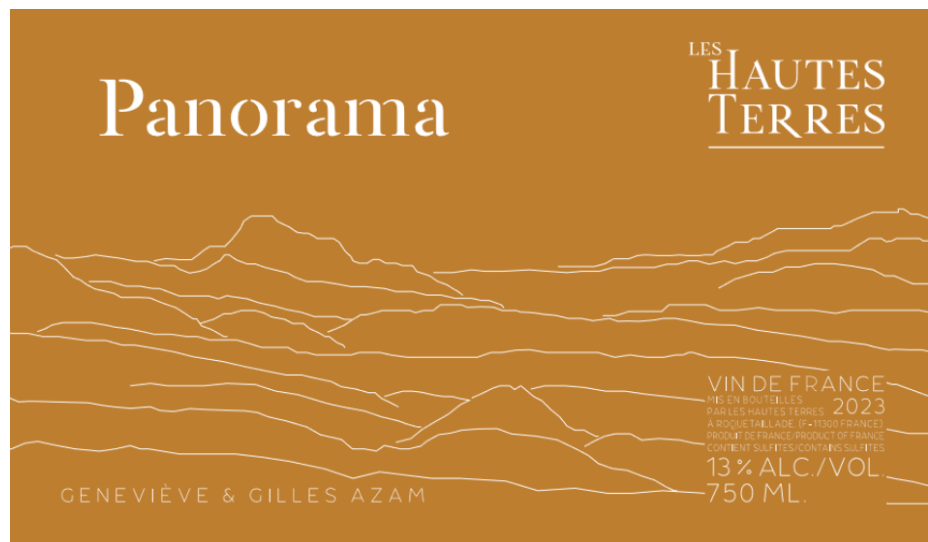
**Yield:** 25hl/ha

**Winemaking:** The different grape varieties are harvested and vinified separately. Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. Blending occurs after the completion of malolactic fermentation for the Mauzac, Chardonnay, and Sauvignon Blanc. The Chenin Blanc does not go through malolactic fermentation.

**Maturation:** Aged 6 months in concrete vats. Light clarifying filtration prior to bottling.

**pH:** 3.2

**Total SO<sub>2</sub>:** 57ppm



## Les Hautes Terres 'Panorama' Rouge 2023

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon

**Average Vine Age:** 26 years

**Altitude:** Multiple parcels located between 1,150 to 1,640 feet (350-500m)

**Soils/Terroir:** Marl soils rich in small Turrillia fossils, resting on a bed of marine limestone.

**Farming:** Organic (in conversion)

**Harvest:** Hand harvested

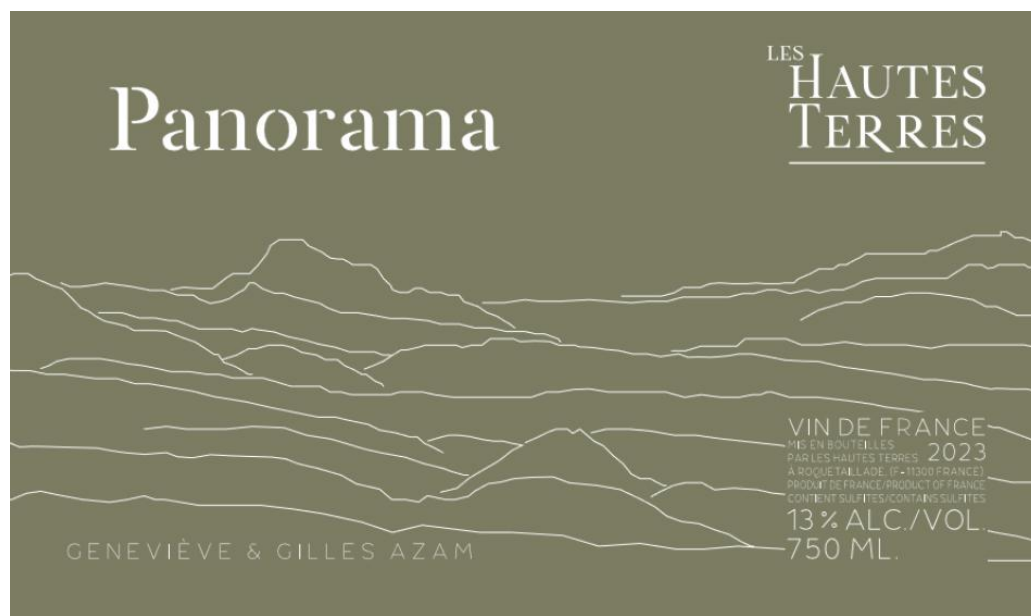
**Yield:** 25hl/ha

**Winemaking:** The different grape varieties are harvested and whole cluster fermented separately in a combination of large concrete and stainless-steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts. The whole cluster maceration lasts 5-10 days depending on the grape variety, after which the grapes are pressed and transferred back to large concrete and stainless-steel tanks to complete fermentation. Blending occurs after the completion of malolactic fermentation.

**Maturation:** Aged 6 months in concrete vats. Light clarifying filtration prior to bottling.

**pH:** 3.4

**Total SO<sub>2</sub>:** 41ppm



## Les Hautes Terres 'Louis' Limoux Blanc 2023

**Region:** Languedoc

**Appellation:** Limoux AOP

**Grapes:** 80% Chardonnay, 20% Chenin Blanc

**Average Vine Age:** Chardonnay (29 years), Chenin Blanc (49 years)

**Altitude:** Multiple parcels located at 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** Sandstone-based clay (argilo-gréseux) rich in Nummulite fossils and marine limestone. The parcels are situated with an East and Southeast exposition.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 25hl/ha

**Winemaking:** Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of settling, then is racked off the heavy lees straight into neutral French oak foudres and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Chenin Blanc does not. No stirring of the lees.

**Maturation:** Aged 10 months in neutral French oak foudres and demi-muids.

**pH:** 3.3

**Sulfur:** 33ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>



## Les Hautes Terres Cuvee Maxime Limoux Rouge 2023

**Region:** Languedoc

**Appellation:** Limoux AOP

**Grapes:** 90% Malbec, 10% Merlot

**Average Vine Age:** 20-25 years

**Altitude:** Multiple parcels located at 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From 2 parcels, a West facing plateau of sedimentary limestone and a Southwest facing parcel of clay-limestone.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40hl/ha

**Winemaking:** Each variety and parcel are harvested and vinified separately. The whole bunches macerate for 10-15 days in stainless-steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts. After pressing the juice is transferred back to stainless steel tanks to complete fermentation. The components were blended 1 month after the completion of fermentation.

**Maturation:** Aged 12 months in stainless steel tanks. Light clarifying filtration prior to bottling.

**pH:** 3.35

**Sulfur:** 40ppm total SO<sub>2</sub>, <5ppm free SO<sub>2</sub>





## Les Hautes Terres 'Autres Terres' Blanc 2022

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 40% Chardonnay, 50% Mauzac, 10% Chenin Blanc

**Average Vine Age:** Chardonnay (27 years), Mauzac (24 years), Chenin Blanc (47 years)

**Altitude:** Multiple parcels located between 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic (in conversion)

**Harvest:** Hand harvested

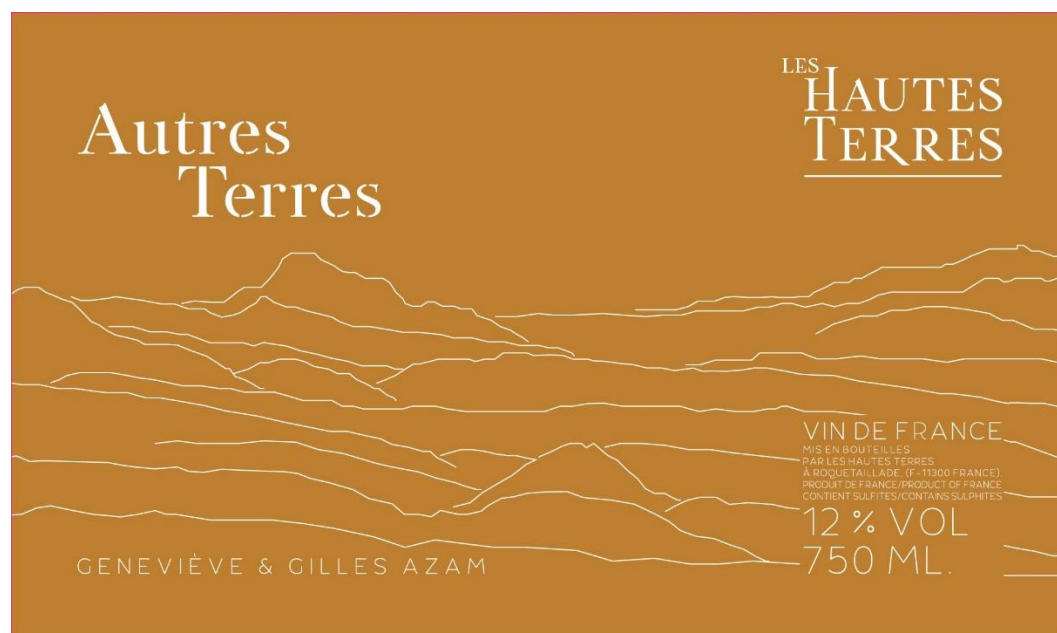
**Yield:** 47hl/ha

**Winemaking:** Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. Blending occurs after the completion of malolactic fermentation.

**Maturation:** Aged 5 months in concrete vats prior to bottling.

**pH:** 3.2

**Total SO2:** 43ppm



## Les Hautes Terres 'Autres Terres' Blanc 2021

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 50% Chardonnay, 50% Mauzac

**Average Vine Age:** Chardonnay (26 years), Mauzac (23 years)

**Altitude:** Multiple parcels located between 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** Marl soils rich in small Turrilella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

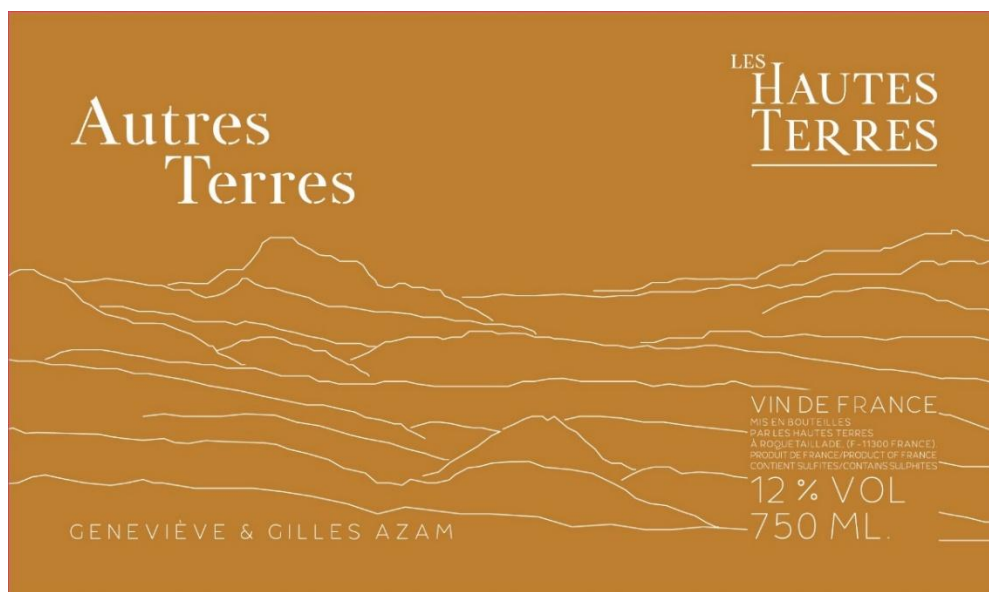
**Yield:** 45hl/ha

**Winemaking:** Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Mauzac does not.

**Maturation:** Aged 5 months in concrete vats prior to bottling.

**pH:** 3.10

**Total SO2:** 44ppm



## Les Hautes Terres 'Autres Terres' Blanc 2020

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 50% Chardonnay, 50% Mauzac

**Average Vine Age:** Chardonnay (25 years), Mauzac (22 years)

**Altitude:** Multiple parcels located between 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

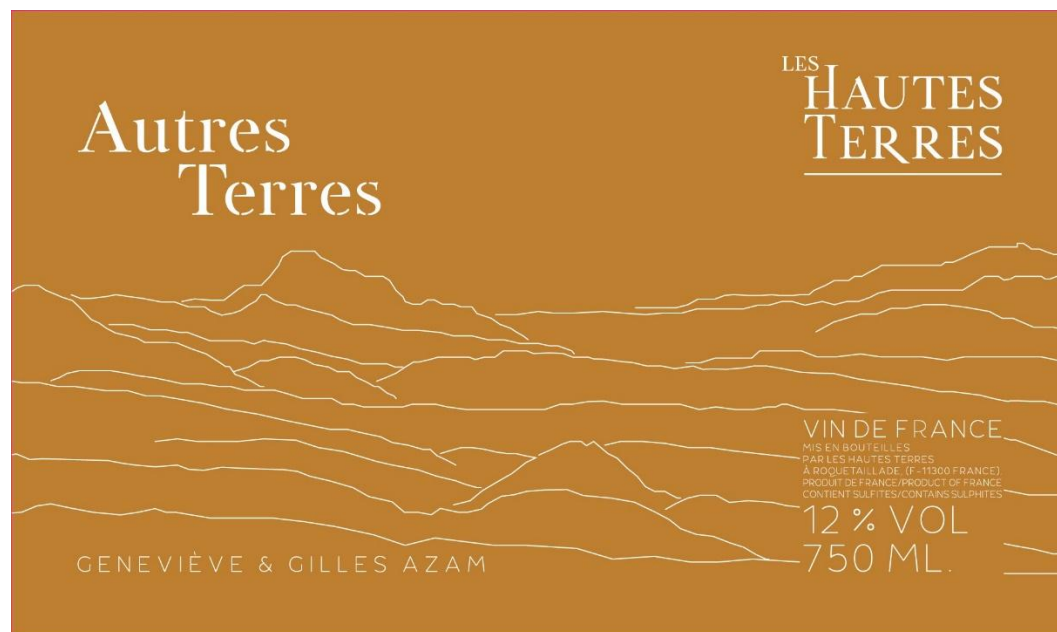
**Yield:** 45hl/ha

**Winemaking:** Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Mauzac does not.

**Maturation:** Aged 6 months in concrete vats prior to bottling.

**pH:** 3.15

**Total SO<sub>2</sub>:** 49ppm



## Les Hautes Terres 'Autres Terres' Blanc 2019

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 70% Chardonnay, 30% Mauzac

**Average Vine Age:** Chardonnay (16 years), Mauzac (21 years)

**Altitude:** Multiple parcels located at 400m-600m (1,310 to 1,970 feet)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone

**Farming:** Organic

**Harvest:** Hand harvested

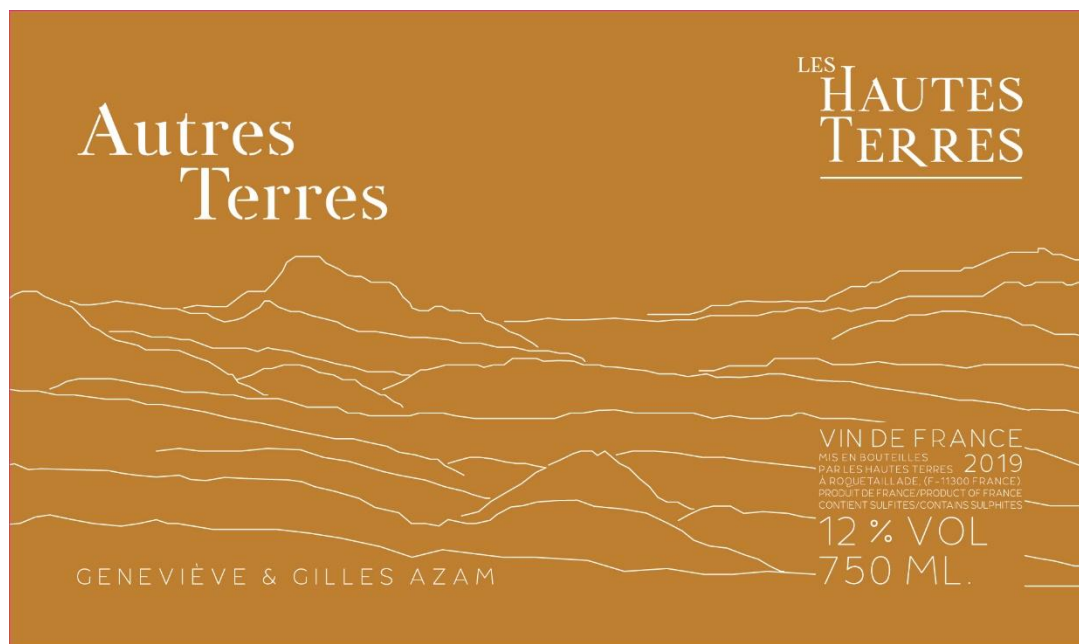
**Yield:** 50hl/ha

**Winemaking:** Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Mauzac does not.

**Maturation:** Aged 6 months in concrete vats prior to bottling.

**pH:** 3.30

**Total SO<sub>2</sub>:** 40ppm



## Les Hautes Terres 'Autres Terres' Blanc 2018

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 70% Chardonnay, 30% Mauzac

**Average Vine Age:** Chardonnay (15 years), Mauzac (20 years)

**Altitude:** Multiple parcels located at 400m-600m (1,310 to 1,970 feet)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 45hl/ha

**Winemaking:** Direct pressing of the whole bunches is followed by one-night of cold settling. The juice is racked off the heavy lees straight into concrete vats, where alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Mauzac does not.

**Maturation:** Aged 6 months in concrete vats prior to bottling.

**pH:** 3.30

**Total SO<sub>2</sub>:** 42ppm



## Les Hautes Terres 'Louis' Limoux Blanc 2021

**Region:** Languedoc

**Appellation:** Limoux AOP

**Grapes:** 70% Chardonnay, 30% Chenin Blanc

**Average Vine Age:** Chardonnay (27 years), Chenin Blanc (47 years)

**Altitude:** Multiple parcels located at 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** Sandstone-based clay (argilo-gréseux) rich in Nummulite fossils and marine limestone. The parcels are situated with an East and Southeast exposition.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 40hl/ha

**Winemaking:** Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of settling, then is racked off the heavy lees straight into neutral French oak foudres and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Chenin Blanc does not. No stirring of the lees.

**Maturation:** Aged 10 months in neutral French oak foudres and demi-muids.

**pH:** 3.10

**Total SO2:** 42ppm



## Les Hautes Terres 'Louis' Limoux Blanc 2019

**Region:** Languedoc

**Appellation:** Limoux AOP

**Grapes:** 65% Chardonnay, 35% Chenin Blanc

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years)

**Altitude:** Multiple parcels located at 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** Sandstone-based clay (argilo-gréseux) rich in Nummulite fossils and marine limestone. The parcels are situated with an East and Southeast exposition.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 45hl/ha

**Winemaking:** Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of settling, then is racked off the heavy lees straight into neutral French oak foudres and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Chenin Blanc does not. No stirring of the lees.

**Maturation:** Aged 9-12 months in neutral French oak foudres and demi-muids.

**pH:** 3.1

**Total SO2:** 31ppm





## Les Hautes Terres 'Louis' Limoux Blanc 2018

**Region:** Languedoc

**Appellation:** Limoux AOP

**Grapes:** 70% Chardonnay, 30% Chenin Blanc

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years)

**Altitude:** Multiple parcels located at 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** Sandstone-based clay (argilo-gréseux) rich in Nummulite fossils and marine limestone. The parcels are situated with an East and Southeast exposition.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35hl/ha

**Winemaking:** Each variety and parcel are harvested and pressed separately. The juice undergoes one-night of settling, then is racked off the heavy lees straight into neutral French oak barrels and demi-muids. Alcoholic fermentation begins naturally using only indigenous yeasts. The Chardonnay goes through full malolactic fermentation, the Chenin Blanc does not. No stirring of the lees.

**Maturation:** Aged 9-12 months in neutral French oak barrels and demi-muids.

**pH:** 3.2

**Total SO2:** 52ppm

LES  
HAUTES  
TERRES



LIMOUX

APPELLATION D'ORIGINE PROTÉGÉE  
GILLES AZAM & GENEVIÈVE DE GROOT

LOUIS / BLANC / MILLÉSIME 2018

MIS EN BOUTEILLE PAR  
LES HAUTES TERRES  
A F11300 ROQUETAILLADÉ  
PRODUIT DE FRANCE  
750 ML. 12,5 % VOL  
CONTIENT DES SULFITES - CONTIENS SULFITES

## Les Hautes Terres 'L'Air Du Paradis' (2023 Base)

**Region:** Languedoc

**Appellation:** Limoux Méthode Ancestrale AOP

**Grapes:** 100% Mauzac

**Average Vine Age:** 50+ years

**Altitude:** 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From a single east to south-east oriented terroir with deep sandstone and clay soils, rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 35hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 25g residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in the bottle.

**Maturation:** Aged in bottle “sur latte” for 10 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.3

**Sulfur:** 20ppm total SO<sub>2</sub>, 2ppm free SO<sub>2</sub>



## Les Hautes Terres 'L'Air Du Paradis' (2022 Base)

**Region:** Languedoc

**Appellation:** Limoux Méthode Ancestrale AOP

**Grapes:** 100% Mauzac

**Average Vine Age:** 50+ years

**Altitude:** 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From a single east to south-east oriented terroir with deep sandstone and clay soils, rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 45hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 25g residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in the bottle.

**Maturation:** Aged in bottle "sur latte" for 10 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.19

**Total SO2:** 41ppm



## Les Hautes Terres 'L'Air Du Paradis' (2021 Base)

**Region:** Languedoc

**Appellation:** Limoux Méthode Ancestrale AOP

**Grapes:** 100% Mauzac

**Average Vine Age:** 50 years

**Altitude:** 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From a single east to south-east oriented terroir with deep sandstone and clay soils, that are rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 45hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 25g residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in bottle.

**Maturation:** Aged in bottle "sur latte" for 10 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.10

**Total SO2:** 10ppm



## Les Hautes Terres 'L'Air Du Paradis' (2020 Base)

**Region:** Languedoc

**Appellation:** Limoux Méthode Ancestrale AOP

**Grapes:** 100% Mauzac

**Average Vine Age:** 49 years

**Altitude:** 450m-600m (1,475 to 1,970 feet)

**Soils/Terroir:** From a single east to south-east oriented terroir with deep sandstone and clay soils, that are rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 30hl/ha

**Winemaking:** A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally using only indigenous yeasts. When the fermenting juice reaches 25g residual sugar the juice is cooled down and bottled under a crown cap. The fermentation finishes in bottle.

**Maturation:** Aged in bottle "sur latte" for 10 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

**pH:** 3.10

**Total SO2:** <10ppm



## Les Hautes Terres 'Joséphine' Crémant de Limoux NV (2021 Base)

**Region:** Languedoc

**Appellation:** Crémant de Limoux AOP

**Grapes:** 60% Chardonnay, 30% Chenin Blanc, 10% Mauzac

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years), Mauzac (49 years)

**Altitude:** Multiple parcels located at 300m-600m (985 to 1,970 feet)

**Soils/Terroir:** From multiple parcels with various exposures. The soils are deep sandstone and clay, and rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 47hl/ha

**Winemaking:** A Traditional Method (Méthode Champenoise) sparkling wine. Direct pressing of the whole bunches is followed by one-night of lees settling, after which the juice is transferred to used French oak barrels of various sizes. Alcoholic fermentation begins naturally using only indigenous yeasts, and the 3 different grape varieties are fermented separately. A very low dose of sulfur is added after the completion of alcoholic fermentation and the Vin Clair does not go through malolactic fermentation. The components are then racked, blended, and transferred back to a combination of French oak barrels, demi-muids and foudres for 9 months of ageing before the Tirage. At 9 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

**Maturation:** Aged in bottle "sur latte" for 18 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the second fermentation. No dosage is added at disgorgement and the wine is released Brut Nature.

**pH:** 3.1

**Total SO2:** 32ppm







## Les Hautes Terres 'Joséphine' Crémant de Limoux NV (2019 Base)

**Region:** Languedoc

**Appellation:** Crémant de Limoux AOP

**Grapes:** 60% Chardonnay, 30% Chenin Blanc, 10% Mauzac

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years), Mauzac (49 years)

**Altitude:** Multiple parcels located at 300m-600m (985 to 1,970 feet)

**Soils/Terroir:** From multiple parcels with various exposures. The soils are deep sandstone and clay, and rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 47hl/ha

**Winemaking:** A Traditional Method (Méthode Champenoise) sparkling wine. Direct pressing of the whole bunches is followed by one-night of lees settling, after which the juice is transferred to used French oak barrels of various sizes. Alcoholic fermentation begins naturally using only indigenous yeasts, and the 3 different grape varieties are fermented separately. A very low dose of sulfur is added after the completion of alcoholic fermentation and the Vin Clair does not go through malolactic fermentation. The components are then racked, blended, and transferred back to a combination of French oak barrels, demi-muids and foudres for 9 months of ageing before the Tirage. At 9 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

**Maturation:** Aged in bottle "sur latte" for 18 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the second fermentation. No dosage is added at disgorgement and the wine is released Brut Nature.

**pH:** 3.08

**Total SO2:** 31ppm



## Les Hautes Terres 'Joséphine' Crémant de Limoux NV (2018 Base)

**Region:** Languedoc

**Appellation:** Crémant de Limoux AOP

**Grapes:** 60% Chardonnay, 30% Chenin Blanc, 10% Mauzac

**Average Vine Age:** Chardonnay (25 years), Chenin Blanc (45 years), Mauzac (49 years)

**Altitude:** Multiple parcels located at 300m-600m (985 to 1,970 feet)

**Soils/Terroir:** From multiple parcels with various exposures. The soils are deep sandstone and clay, and rich in Nummulite fossils.

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 50hl/ha

**Winemaking:** A Traditional Method (Méthode Champenoise) sparkling wine. Direct pressing of the whole bunches is followed by one-night of lees settling and then transferred to French oak barrels of various sizes. Alcoholic fermentation begins naturally using only indigenous yeasts. The still wine, or Vin Clair, is aged for 9 months in a combination of French oak barrels, demi-muids and foudres before the Tirage. The Vin Clair does not go through malolactic fermentation. At 9 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

**Maturation:** Aged in bottle "sur latte" for 18 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the second fermentation. No dosage is added at disgorgement and the wine is released Brut Nature.

**pH:** 3.17

**Total SO2:** 35ppm



## Les Hautes Terres 'Autres Terres' Rouge 2022

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 50% Merlot, 50% Cinsault

**Average Vine Age:** Merlot (24 years), Cinsault (37 years)

**Altitude:** Multiple parcels located between 1,475 to 1,640 feet (450-500m) surrounding the village of Roquetaillade.

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

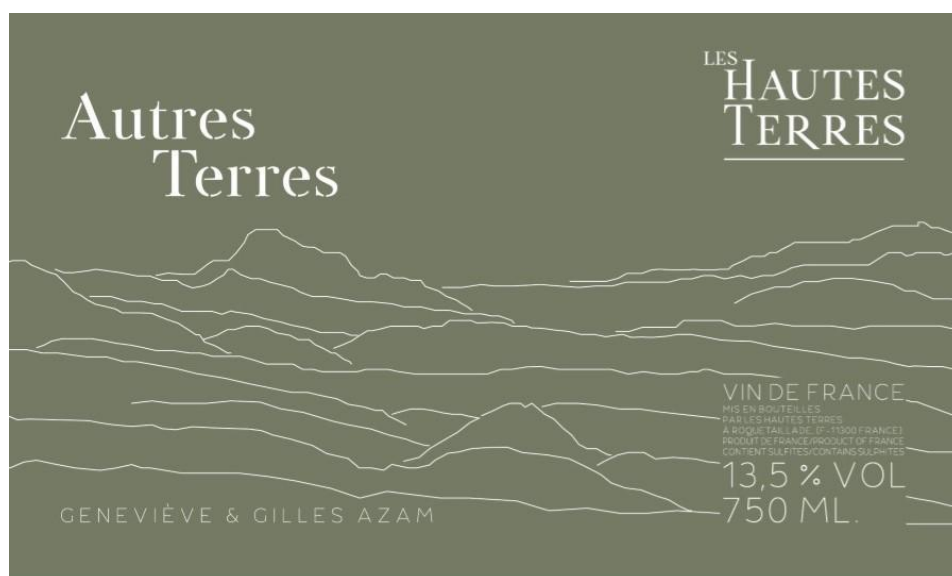
**Yield:** 40hl/ha

**Winemaking:** The Merlot and Cinsault are crushed and macerated separately. Alcoholic fermentation begins naturally using only indigenous yeasts. The Cinsault is pressed after 1 day of maceration and the Merlot is pressed after 5 days of maceration. Vinification is done entirely in stainless steel tanks.

**Maturation:** Aged 5 months in concrete vats prior to bottling.

**pH:** 3.10

**Total SO2:** 35ppm



## Les Hautes Terres 'Autres Terres' Rouge 2021

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 95% Merlot, 5% Syrah – Approximately 10% of the grapes in 2021 were purchased from other Organic growers located in the village of Roquetaillade.

**Average Vine Age:** Merlot (23 years), Syrah (20 years)

**Altitude:** Multiple parcels located between 1,475 to 1,640 feet (450-500m) surrounding the village of Roquetaillade.

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

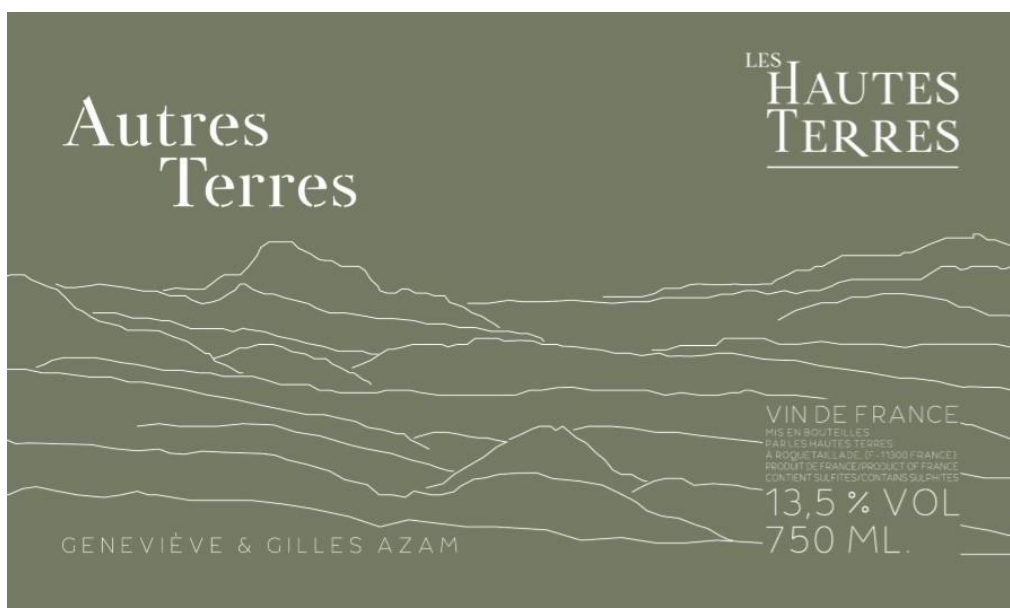
**Yield:** 45hl/ha

**Winemaking:** The Merlot and Syrah were separately macerated, mostly whole berry, for 5 days in large concrete vats. Alcoholic fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The Merlot and Syrah were pressed after 5 days of maceration and transferred back to concrete tanks to finish fermentation. Blending of the Merlot and Syrah occurs after the completion of malolactic fermentation and a small addition of sulfur.

**Maturation:** Aged 5 months in concrete tanks and bottled after a light filtration.

**pH:** 3.10

**Total SO2:** 41ppm



## Les Hautes Terres 'Autres Terres' Rouge 2020

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 60% Merlot, 40% Cinsault

**Average Vine Age:** Merlot (22 years), Cinsault (35 years)

**Altitude:** Multiple parcels located between 1,150 to 1,475 feet (350-450m)

**Soils/Terroir:** Marl soils rich in small Turritella fossils, resting on a bed of marine limestone.

**Farming:** Organic

**Harvest:** Hand harvested

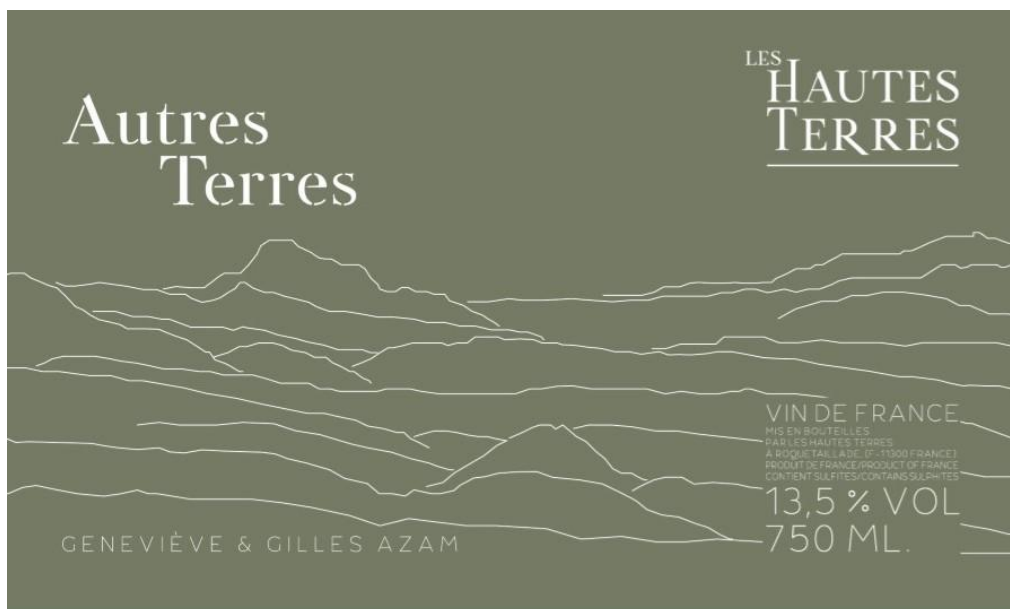
**Yield:** 45hl/ha

**Winemaking:** The Merlot and Cinsault are crushed and macerated separately. Alcoholic fermentation begins naturally using only indigenous yeasts. The Cinsault is pressed after 1 day of maceration and the Merlot is pressed after 5 days of maceration. Vinification is done entirely in concrete vats.

**Maturation:** Aged 5 months in concrete vats prior to bottling.

**pH:** 3.10

**Total SO<sub>2</sub>:** 43ppm



## Les Hautes Terres 'Autres Terres' Rouge 2019

**Region:** Languedoc

**Appellation:** Vin de France

**Grapes:** 60% Carignan, 40% Cinsault

**Average Vine Age:** Carignan (56 years), Cinsault (35 years)

**Altitude:** 300m (985 feet)

**Soils/Terroir:** Chalky clay soils

**Farming:** Organic

**Harvest:** Hand harvested

**Yield:** 45hl/ha

**Winemaking:** The Carignan and Cinsault are crushed and macerated separately. Alcoholic fermentation begins naturally using only indigenous yeasts. The Carignan is pressed after 1 day of maceration and the Cinsault is pressed after 5 days of maceration. Vinification is done entirely in concrete vats.

**Maturation:** Aged 5 months in concrete vats prior to bottling.

**pH:** 3.21

**Total SO2:** 37ppm

