

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)

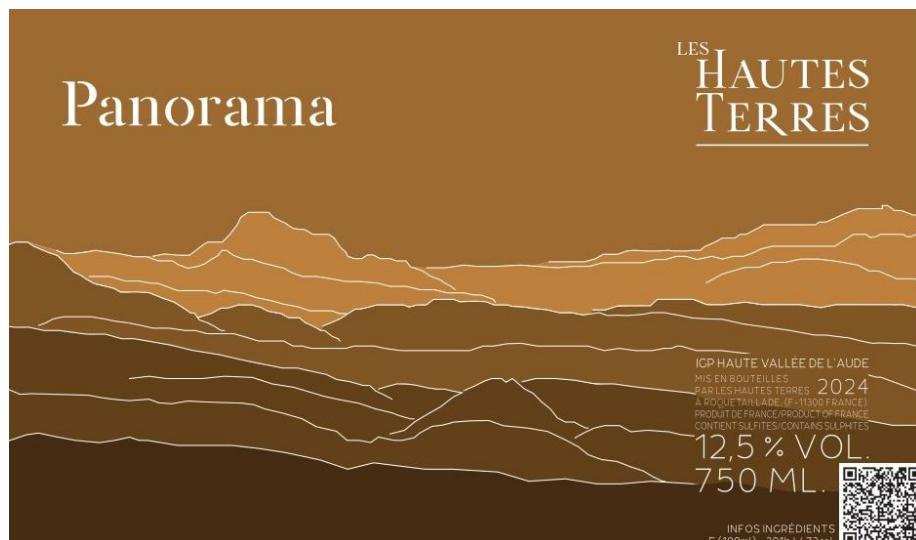
Yield: 34 hl/ha

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 SO₂, 8ppm free SO₂



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

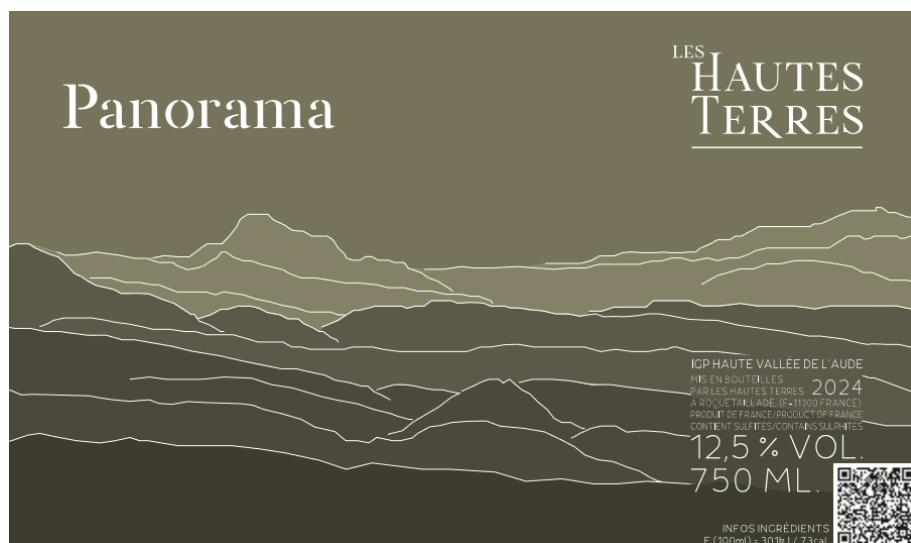
Yield: 25hl/ha

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 SO2, 22ppm free SO2



Les Hautes Terres ‘Là-haut’ Rosé Petillant Naturel 2024

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

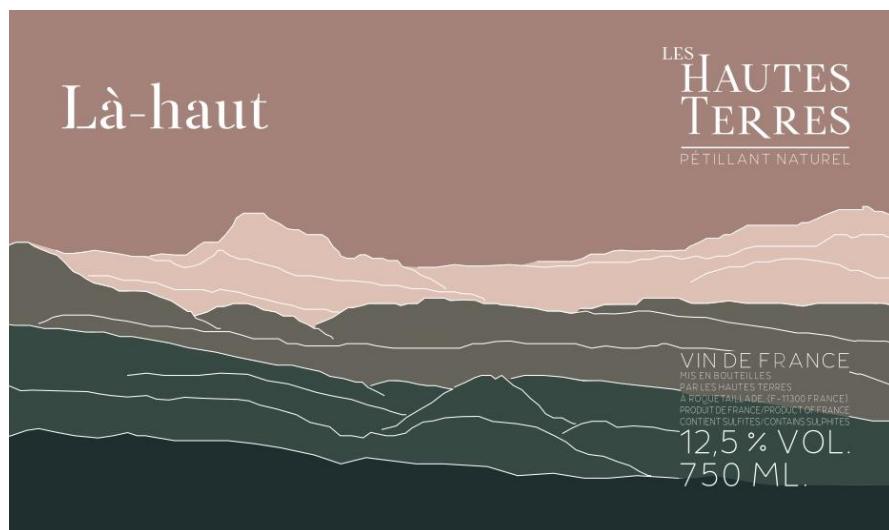
Yield: 35hl/ha

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 SO₂, <5ppm free SO₂



Les Hautes Terres 'L'Air Du Paradis' 2024

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

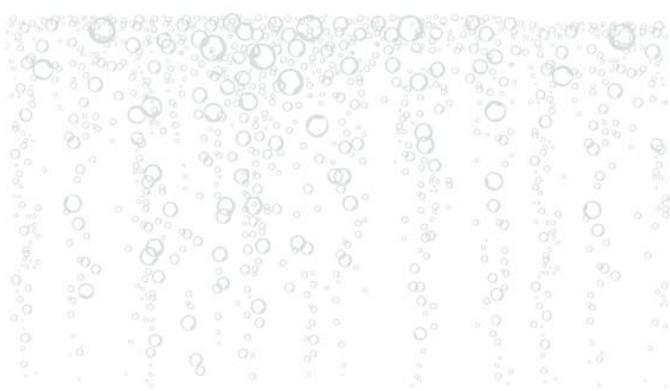
Winemaking: A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally 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 SO2, <5ppm free SO2

L'AIR DU PARADIS



LES
HAUTES
TERRES

LIMOUX

MÉTHODE ANCESTRALE
MAUZAC

APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLE PAR LES HAUTES TERRES
GILLES ALEXANDRE & GENEVIÈVE DE GROOT
À F-11300 ROQUETAILLADE (FRANCE)
PRODUIT DE FRANCE / PRODUCT OF FRANCE
CONTIENT SULFITES / CONTAINS SULFITES

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 SO2, <5ppm free SO2



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 SO2, <5ppm free SO2



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

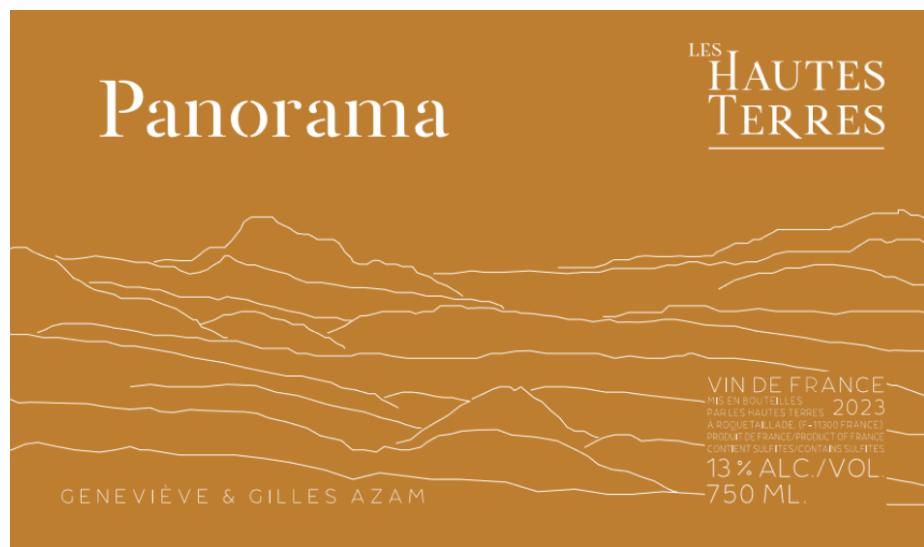
Yield: 25hl/ha

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 SO2: 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 Turritella fossils, resting on a bed of marine limestone.

Farming: Organic (in conversion)

Harvest: Hand harvested

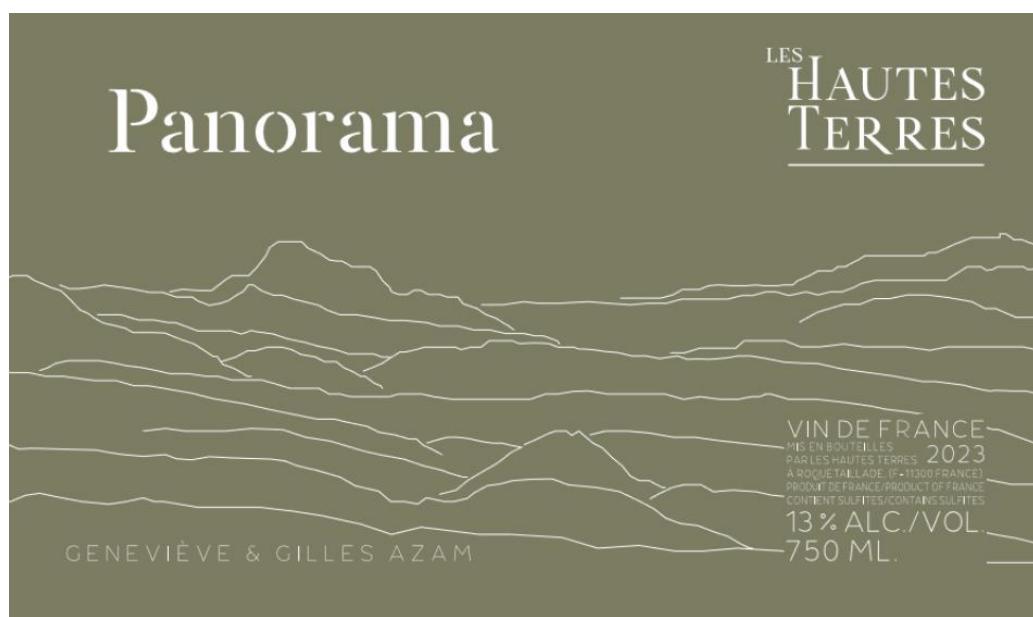
Yield: 25hl/ha

Winemaking: The different grape varieties are harvested and whole cluster fermented separately in 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 SO2: 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 SO2, <5ppm free SO2

ROQUETAILLADE

Louis

GENEVIÈVE & GILLES AZAM

LES
HAUTES
TERRES

LIMOUX
APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLES
PAR LES HAUTES TERRES
À ROQUETAILLADE (34110 FRANCE)
HAUT NIVEAU (I.E. I.A.O.D.)
PRODUIT DE FRANCE/PRODUCT OF FRANCE
CONTENT SULFITES/CONTAINS SULPHITES.

13 % ALC/VOL
750 ML.

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 SO2, <5ppm free SO2

ROQUETAILLADE

Maxime

GENEVIEVE & GILLES AZAM

LES
HAUTES
TERRES

LIMOUX
APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLES
PAR LES HAUTES TERRES
A ROQUETAILLADE (11260 FRANCE)
HAUTE-VALLÉE DE L'AUDE
PRODUIT DE FRANCE/PRODUCT OF FRANCE
CONTIENT SULFITES/CONTAINS SULPHITES

13 % ALC/VOL
750 ML.

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

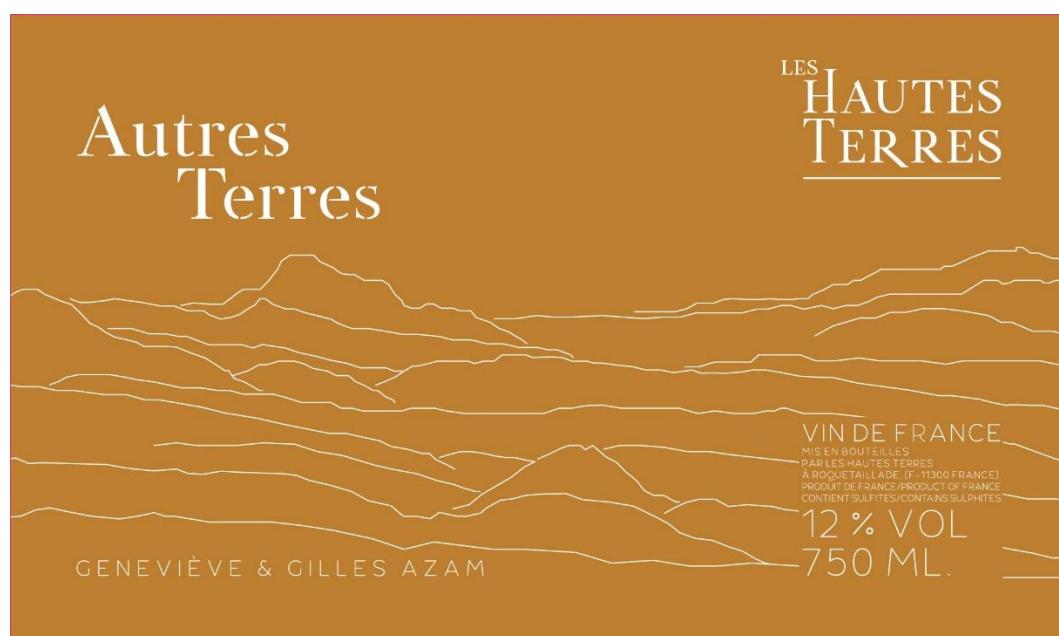
Yield: 47hl/ha

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 Turritella fossils, resting on a bed of marine limestone.

Farming: Organic

Harvest: Hand harvested

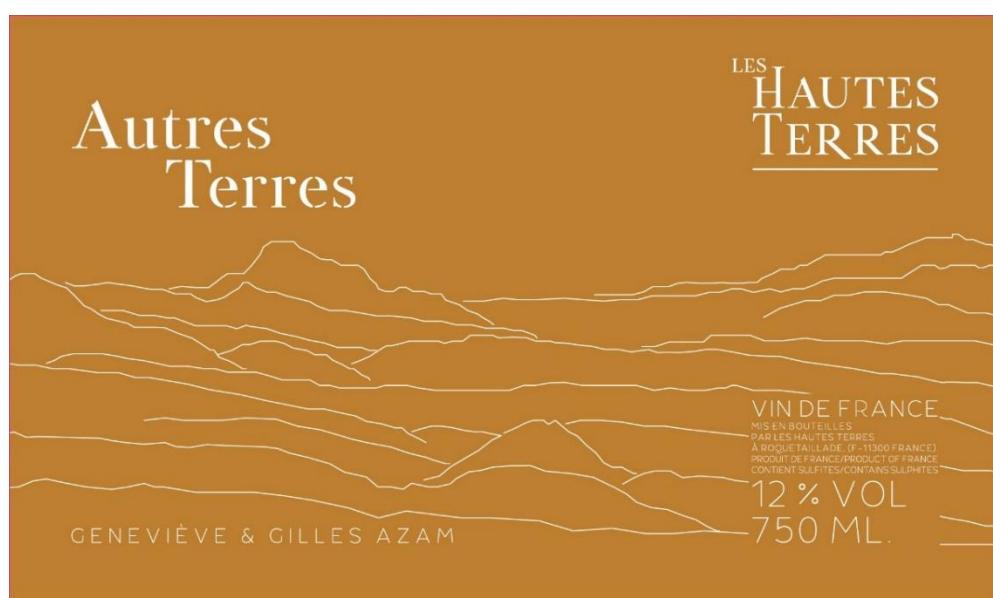
Yield: 45hl/ha

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 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

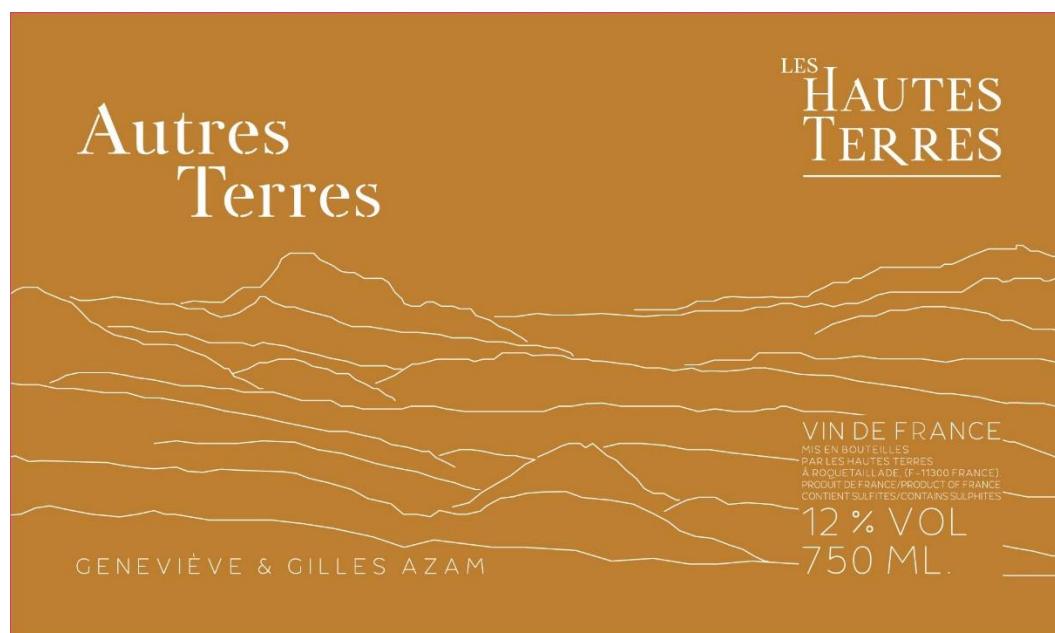
Yield: 45hl/ha

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 SO2: 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

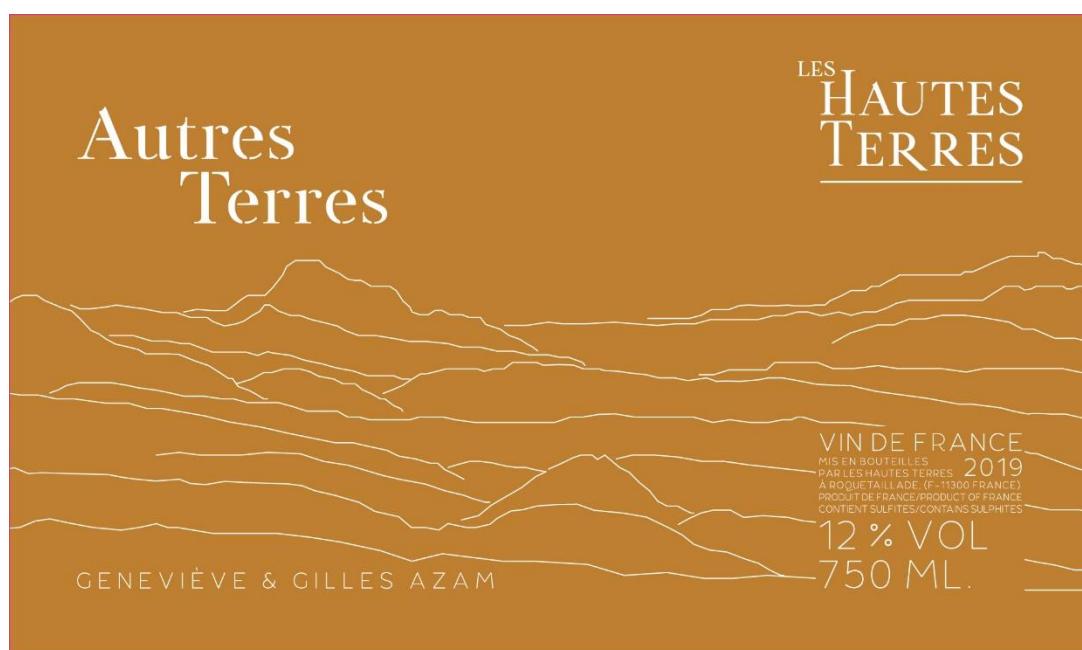
Yield: 50hl/ha

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 SO2: 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 SO2: 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

ROQUETAILLADE

Louis

GENEVIÈVE & GILLES AZAM

LES
HAUTES
TERRES

LIMOUX
APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLES
PAR LES HAUTES TERRES
À ROQUETAILLADE (11310 FRANCE)
HAUT DE LIMOUX (11310 FRANCE)
PRODUIT DE FRANCE/PRODUCT OF FRANCE
CONTIENT SULFITES/CONTAINS SULFITES

13 % ALC/VOL
750 ML.

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

ROQUETAILLADE

Louis

GENEVIÈVE & GILLES AZAM

LES
HAUTES
TERRES

LIMOUX
APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLE PAR
LES HAUTES TERRES
À ROQUETAILLADE (11300 FRANCE)
HAUTE-VALLÉE DE L'AUDE
PRODUIT DE FRANCE/PRODUCT OF FRANCE
CONTIENT SULFITES/CONTAINS SULPHITES.

13 % ALC/VOL
750 ML.

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 'L'Air Du Paradis' 2023

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

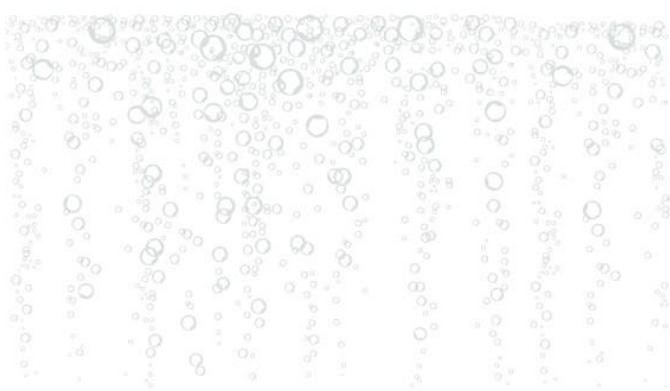
Winemaking: A méthode ancestrale sparkling wine. The grapes are directly pressed upon arrival in the cellar. The juice undergoes 2 days of cold settling in stainless-steel tanks, then is racked off the gross lees into combination of French oak barrels, demi-muids and foudres. Fermentation begins naturally 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 SO₂, 2ppm free SO₂

L'AIR DU PARADIS



LES
HAUTES
TERRES

LIMOUX

MÉTHODE ANCESTRALE
MAUZAC

APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLE PAR LES HAUTES TERRES
GILLES ALEX & GENEVIÈVE DE GROOT
À F-11300 ROQUETAILLADE (FRANCE)
PRODUIT DE FRANCE / PRODUCT OF FRANCE
CONTIENT SULFITES / CONTAINS SULPHITES

Les Hautes Terres 'L'Air Du Paradis' 2022

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

L'AIR DU PARADIS



LES
HAUTES
TERRES

LIMOUX

MÉTHODE ANCESTRALE

MAUZAC

APPELATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLE PAR LES HAUTES TERRES
ORLEANS AIXAN & GENEVIEVE DE GROSE
À 1-1300 ROQUETAILLADE (FRANCE)
PRODUIT DE FRANCE / PRODUCT OF FRANCE
CONTIENT SULFITES / CONTAINS SULFITES

Les Hautes Terres 'L'Air Du Paradis' 2021

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

LIMOUX

MÉTHODE ANCESTRALE
MAUZAC

APPELLATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLE PAR LES HAUTES TERRES
ORLEANS AIXAN & GENEVIEVE DE GROUT
À 1-1300 ROQUETAILLADE (FRANCE)
PRODUIT DE FRANCE / PRODUCT OF FRANCE
CONTIENT SULFITES / CONTAINS SULFITES

Les Hautes Terres 'L'Air Du Paradis' 2020

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

LIMOUX

MÉTHODE ANCESTRALE
MAUZAC

APPELLATION D'ORIGINE PROTÉGÉE

MIS EN BOUTEILLE PAR LES HAUTES TERRES
ORLEANS AIXAN & GENEVIEVE DE GROUT
À 1-1300 ROQUETAILLADE (FRANCE)
PRODUIT DE FRANCE / PRODUCT OF FRANCE
CONTIENT SULFITES / CONTAINS SULFITES

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 (2020 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 Traditional Method (Méthode Champenoise) 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 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 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: 3.21

Total SO2: 31ppm



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

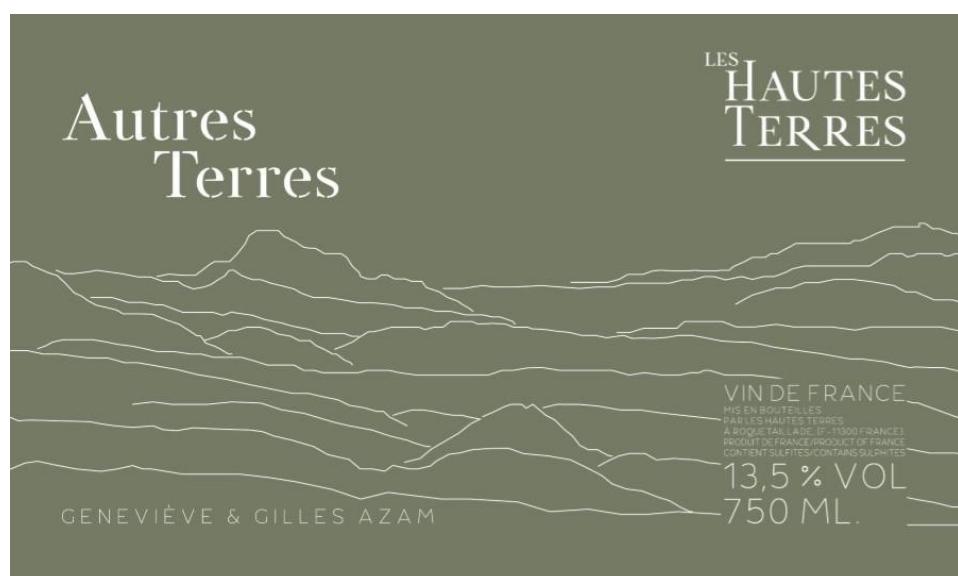
Yield: 40hl/ha

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

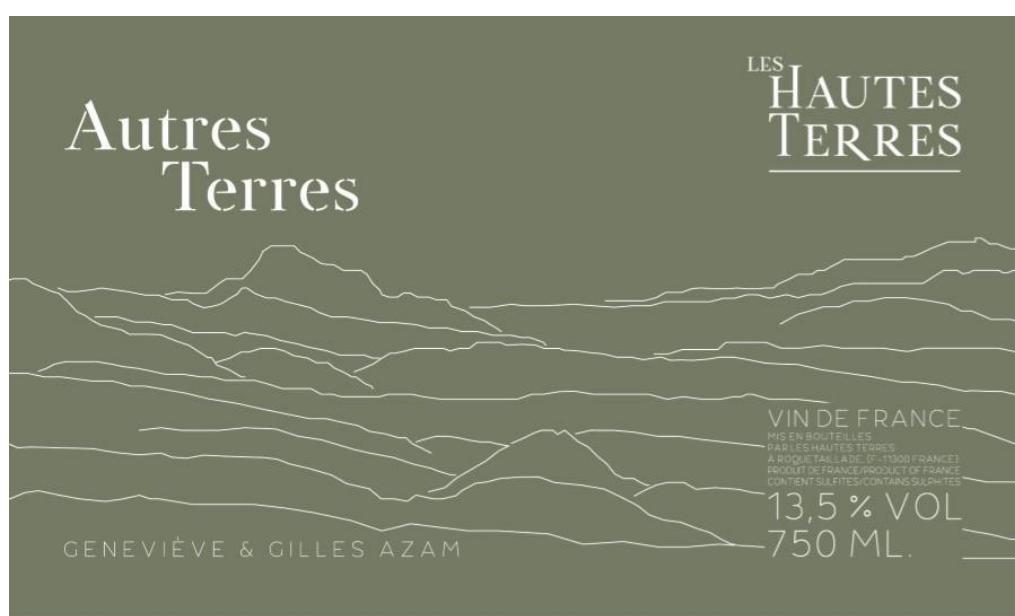
Yield: 45hl/ha

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

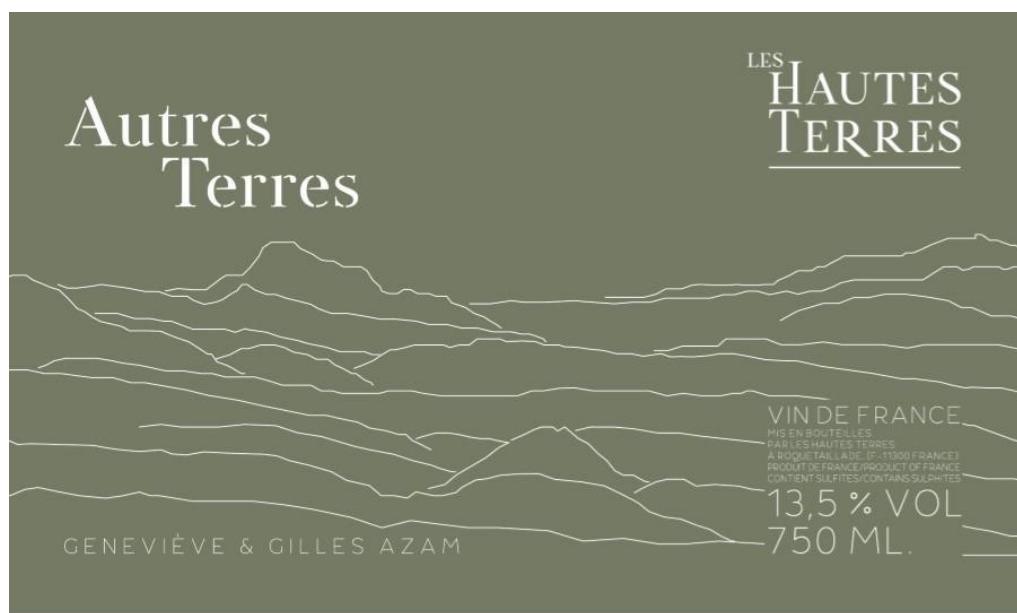
Yield: 45hl/ha

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 SO2: 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

