

Lampyres 'H2O' Blanc 2024

Region: Roussillon

Appellation: Vin de France

Grapes: 35% Grenache Blanc, 35% Grenache Gris, 20% Grenache Noir, 9% Carignan Blanc, 1% Malvoisie du Roussillon

Average Vine Age: Grenache Blanc (80 years & 16 years), Grenache Gris (80 years), Grenache Noir (80 years), Carignan Blanc (4 years), Malvoisie du Roussillon (6 years)

Altitude: 115 feet (35m)

Soils/Terroir: Schist and clay

Farming: Organic

Harvest: 83% hand harvested, 17% machine harvested (16-year-old Grenache Blanc)

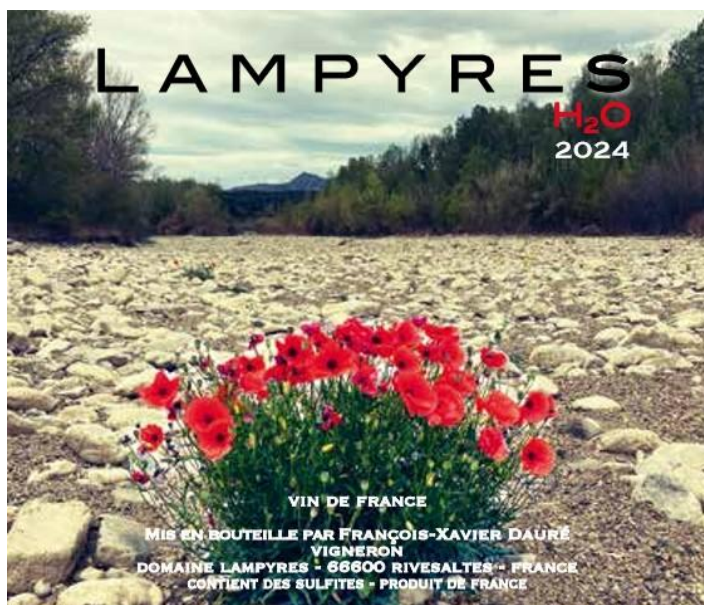
Yield: 8 hl/ha

Vinification: The Grenache Blanc, Grenache Gris, and Grenache Noir were harvested, pressed, and vinified together in stainless steel tanks. The Carignan Blanc and Malvoisie du Roussillon were pressed and vinified separately in stainless steel tanks. Spontaneous fermentation using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation the components are blended in stainless steel tanks for ageing.

Maturation: Aged 8 months in stainless steel tanks. A month prior to bottling the juice undergoes a light filtration and a low dose of sulfur added.

pH: 3.39

Sulfur: 30ppm total SO₂, 7ppm free SO₂



Lampyres 'H2O' Blanc 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 75% Grenache Blanc, 25% Grenache Gris

Average Vine Age: Grenache Blanc (15 years), Grenache Gris (6 years)

Altitude: 115 feet (35m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

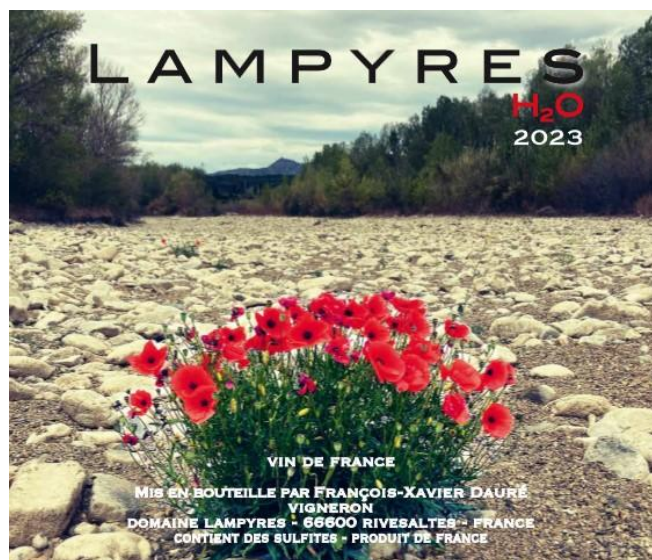
Yield: 30 hl/ha

Vinification: The Grenache Blanc and Grenache Gris were harvested on the same day and the whole bunches directly pressed. The juice was transferred to stainless steel tanks for fermentation. Spontaneous fermentation using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, the juice was racked into fiber tanks for a short ageing.

Maturation: Aged 5 months in fiber tanks. A month prior to bottling the juice undergoes a light filtration and a low dose of sulfur added.

pH: 3.37

Total SO₂: 19ppm



Lampyres 'Harvest Moon' Rouge 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Grenache Noir, 50% Mourvèdre (the Mourvèdre was sourced from an organic producer whose vines are planted alongside the Grenache Noir vines of the Domaine)

Average Vine Age: Grenache Noir (6 years), Mourvèdre (25 years)

Altitude: 115 feet (35m)

Soils/Terroir: An ancient riverbed of clay soil covered with stones.

Farming: Organic

Harvest: Hand harvested

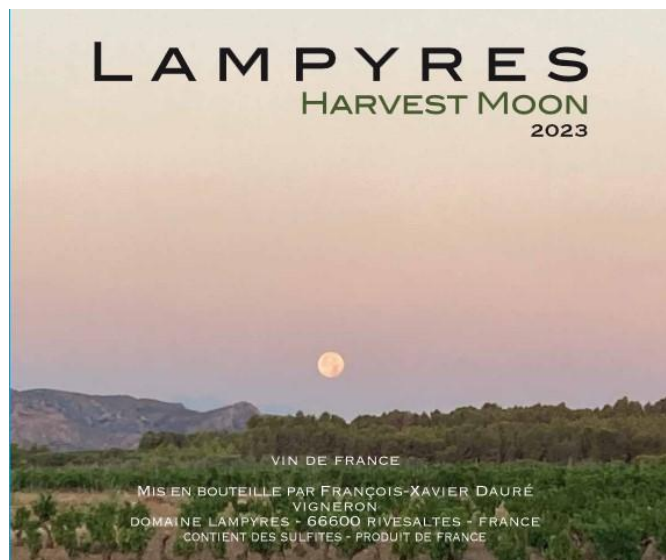
Yield: 35 hl/ha

Vinification: The Grenache Noire and Mourvèdre were harvested on the same day and co-fermented in fiber tanks. The Grenache Noir was de-stemmed and the Mourvèdre was left whole bunch and layered in the tank (a destemmed layer of Grenache Noir, and a whole bunch layer of Mourvèdre. The grapes were pressed on the 7th day and transferred back to fiber tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used, and the wine remained on the fine lees until bottling.

Maturation: Aged 5 months in fiberglass tanks on the fine lees. A month prior to bottling the juice was racked and a low dose of sulfur added. Bottled unfined and unfiltered.

pH: 3.74

Total SO₂: 21ppm



Lampyres 'Point Triple' Blanc 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 40% Macabeu, 40% Grenache Blanc, 20% Muscat à Petits Grains

Average Vine Age: Macabeu (41 years), Grenache Blanc (6 years), Muscat à Petits Grains (7 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: The Macabeu and The Muscat à Petits Grains are planted on clay-limestone soils. The Grenache Blanc is planted on schist over a bed of clay-limestone.

Farming: Organic

Harvest: Hand harvested

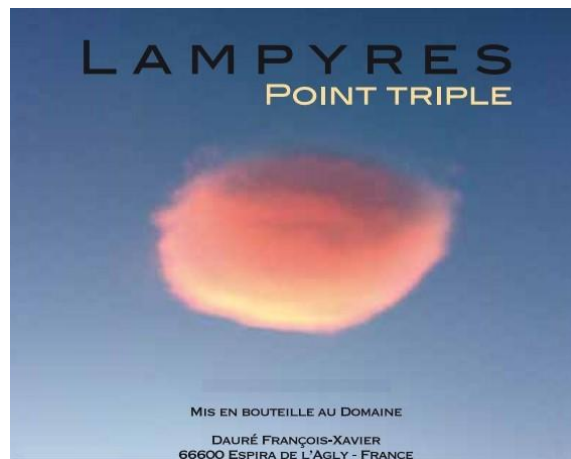
Yield: 20 hl/ha

Vinification: The Macabeu and Grenache Blanc were harvested on the same day and the whole bunches macerated together for 7-days in a large stainless-steel tank. The whole bunches were pressed on the 8th day, and the juice transferred back to stainless-steel tank to complete fermentation. The Muscat à Petits Grains undergoes a 7-day whole bunch maceration in stainless-steel tank. The whole bunches were pressed on the 8th day, and the juice transferred back to stainless-steel tank to complete fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. The components were blended after the completion of malolactic fermentation.

Maturation: Aged 3 months in sandstone amphora and 5 months in fiberglass tanks. Prior to bottling a low dose of sulfur was added, and the wines are bottled unfined and unfiltered.

pH: 3.49

Total SO2: 21ppm



Lampyres 'Le Lundi au Soleil' Rosé' 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 34% Grenache Blanc, 33% Grenache Gris, 33% Grenache Noir (the grapes were sourced from an organic producer in the eastern sector of the Roussillon)

Average Vine Age: 80 years

Altitude: 131 feet (40m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Vinification: The grapes were harvested together in mid-August and macerated whole bunch for 4 days in the same stainless-steel tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 5th day the grapes were pressed, and the juice transferred back to the stainless-steel tank to complete fermentation.

Maturation: Aged 5 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfinned and unfiltered.

pH: 3.41

Total SO₂: 17ppm



LAMPYRES
LE LUNDI AU SOLEIL

2023

VIN DE FRANCE

MIS EN BOUTEILLE PAR FRANÇOIS-XAVIER DAURÉ
VIGNERON
DOMAINE LAMPYRES - 66600 RIVESALTES - FRANCE
CONTIENT DES SULFITES - PRODUIT DE FRANCE

13,5% VOL.

Lampyres 'Mal de Cap' 2024

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Pineau d'Aunis, 50% Cinsault

Average Vine Age: Pineau d'Aunis (6 years), Cinsault (4 years)

Altitude: 115 feet (35m)

Soils/Terroir: The Pineau d'Aunis is planted on schist soils over a bed of clay-limestone, and the Cinsault is planted on clay-limestone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 10hl/ha

Vinification: The Pineau d'Aunis and Cinsault are harvested and whole cluster macerated together for 4 days in stainless steel tanks. On the 5th day the grapes were pressed, and the juice transferred to neutral vats to complete fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation.

Maturation: Aged 8 months in sandstone amphora. 1 month prior to bottling the wine was racked into stainless steel tanks and a low dose of sulfur was added. Bottled without fining or filtration.

pH: 3.33

Total SO₂: 25ppm total SO₂, 10ppm free SO₂



Lampyres 'Soleil le Vent' Rouge 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 85% Syrah, 15% Muscat d'Alexandrie

Average Vine Age: Syrah (20 years), Muscat d'Alexandrie (20 years)

Altitude: 115 feet (35m)

Soils/Terroir: Clay-limestone soils (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Vinification: The grapes were harvested together in early August, de-stemmed, and underwent a 4-day whole berry maceration in the same tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 5th day the grapes were pressed, and the juice transferred back to stainless steel tanks to complete fermentation. The wine was racked after the completion of malolactic fermentation.

Maturation: Aged 5 months in stainless-steel tanks. Prior to bottling a low dose of sulfur was added. Bottled unfinned and unfiltered.

pH: 3.37

Total SO₂: 19ppm



LAMPYRES SOLEIL LE VENT

2023
VIN DE FRANCE

MIS EN BOUTEILLE AU DOMAINE LAMPYRES
FRANÇOIS-XAVIER DAURÉ
66600 RIVESALTES - FRANCE

Red wine / Product of France - Alc. 12,5% by vol. - 750ML

Imported by: TERRES BLANCHES WINE MERCHANTS - MIDLOTHIAN, VA.
www.terresblancheswine.com Contains Sulfites

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Lampyres 'Margot' Rouge 2023

Region: Roussillon

Appellation: Vin de France

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

Average Vine Age: Grenache Noir (40 years), Carignan Noir (7 years), Mourvèdre (18 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: The Carignan Noir and Mourvèdre are planted on schist soils, and the Grenache Noir is planted on clay-limestone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Vinification: The Carignan Noir and Mourvèdre are directly pressed upon arrival in the cellar and co-fermented in a large stainless-steel tank. The Grenache Noir undergoes a 7-day whole bunch maceration in fiber tanks. On the 8th day the Grenache Noir is pressed and transferred back to fiber tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. The components were blended after the completion of malolactic fermentation.

Maturation: Aged 8 months in stainless-steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.54

Total SO₂: 23ppm



Lampyres 'Ubuntu' Maceration 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 95% Grenache Gris, 5% Grenache Noir

Average Vine Age: Grenache Gris (5 years), Grenache Noir (40 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: The Grenache Gris is planted on schist soils over a bed of clay-limestone, and the Grenache Noir is planted on clay soils.

Farming: Organic

Harvest: Hand harvested

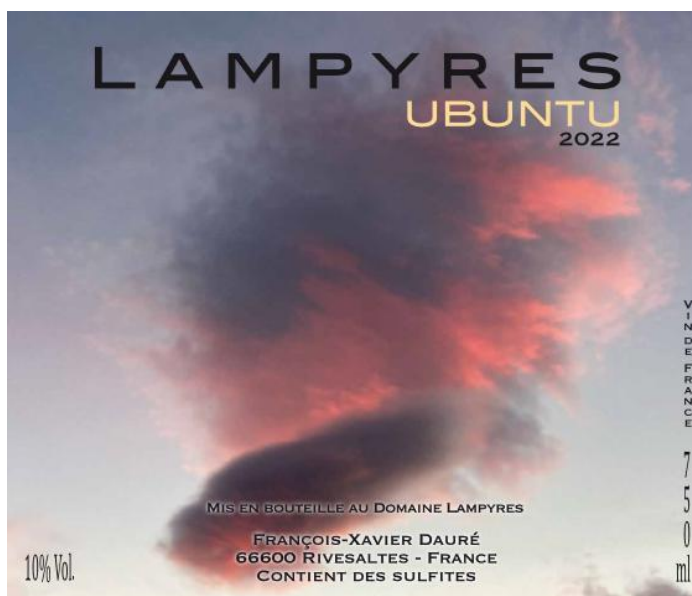
Yield: 40 hl/ha

Vinification: The Grenache Gris and Grenache Noir are harvested on the same day and undergo a 7-day whole bunch co-fermentation in fiber tanks. The grapes are pressed and transferred to sandstone amphora to finish fermentation. Only the naturally occurring indigenous yeasts were used, and the wine remained on the fine lees until bottling.

Maturation: Aged 5 months in sandstone amphora. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.65

Total SO2: 11ppm



Lampyres 'Contre-Attaque' Rouge 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Mourvèdre, 50% Grenache Noir

Average Vine Age: Mourvèdre (31 years), Grenache Noir (50 years)

Altitude: 115 to 165 feet (35m-50m)

Soils/Terroir: The Mourvèdre is planted on soils of clay-limestone and schist. The Grenache Noir is planted on clay-limestone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Vinification: For the Mourvèdre - 50% underwent a 5-day whole cluster maceration, and 50% was des-stemmed and whole berry macerated for 4 days. All the Mourvèdre was pressed on the 5th day and transferred to stainless-steel tanks to complete fermentation. The Grenache Noir underwent a 10-day whole cluster maceration in stainless steel tanks. The components were blended after the completion of malolactic fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation.

Maturation: Aged 9 months in stainless steel tanks on the fine lees. 1 month prior to bottling a low dose of sulfur was added to the wine. The wines are bottled unfinned and unfiltered.

pH: 3.57

Sulfur: 15ppm total SO₂, 1ppm free SO₂



Lampyres 'Contre-Attaque' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 90% Mourvèdre, 5% Grenache Noir, 5% white juice from Point Triple

Average Vine Age: Mourvèdre (30 years), Grenache Noir (40 years)

Altitude: 115 to 165 feet (35m-50m)

Soils/Terroir: The Mourvèdre is planted on soils of clay-limestone and schist. The Grenache Noir is planted on clay soils.

Farming: Organic

Harvest: 75% hand harvested and 25% machine harvested - *Due to a misunderstanding with the harvest crew regarding the length of the contract, the Domaine was forced to machine harvest a portion of the Mourvèdre. Losing a quarter of the Domaine's highest production wine is not an option for a young estate of this size, and we wholeheartedly support this decision.*

Yield: 35 hl/ha

Vinification: For the Mourvèdre - 75% underwent a 5-day whole cluster fermentation, and 25% was crushed and macerated for 5 days. All the Mourvèdre was pressed on the 6th day and transferred to stainless-steel tanks to complete fermentation. The Grenache Noir underwent a 7-day whole cluster fermentation in fiber tanks before pressing. The components were blended after the completion of malolactic fermentation. Only the naturally occurring indigenous yeasts were used, and the wine remained on the fine lees until bottling.

Maturation: Aged 5 months in fiberglass tanks on the fine lees. Prior to bottling a low dose of sulfur was added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.55

Total SO2: 15ppm

LAMPYRES

Rivesaltes Roussillon

CONTRE-ATTAQUE
2022

Lampyres 'Des Sens' Blanc 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 17% Grenache Blanc, 17% Grenache Gris, 16% Grenache Noir, 50% Macabeu

Average Vine Age: 80 years for the Grenaches, and 35 years for the Macabeu

Altitude: 165 to 197 feet (50m-60m)

Soils/Terroir: Schist soils with a southern exposition for the Grenaches. Clay-limestone soils (argilo-calcaire) with a southern exposition for the Macabeu

Farming: Organic

Harvest: Hand harvested

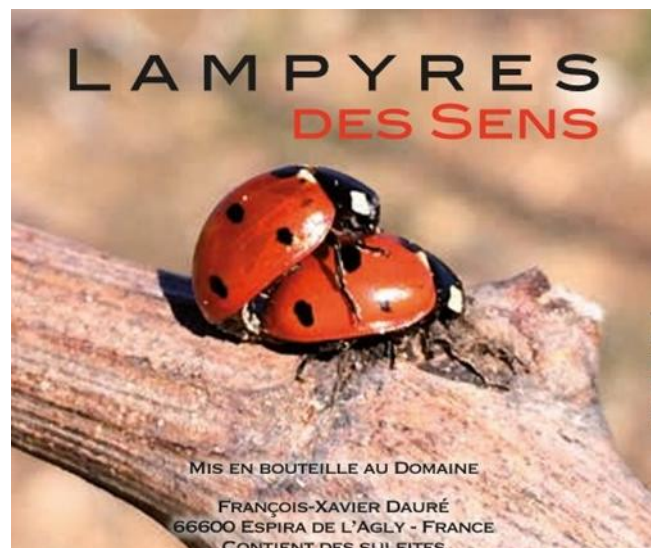
Yield: 20 hl/ha

Vinification: The Grenache Blanc, Grenache Gris, Grenache Noir, and 75% of the Macabeu are directly pressed upon arrival in the cellar and co-fermented in stainless-steel tanks for 12 days. After the completion of malolactic fermentation, the juice is transferred to a new 20hl Foudre for ageing. The remaining 25% of Macabeu is whole bunch macerated for 15 days in fiber tanks, after which the grapes are pressed and transferred back to fiber tanks to complete fermentation. After the completion of malolactic fermentation, the juice is transferred to concrete tanks for ageing. Only the naturally occurring indigenous yeasts were used for the vinification of this wine.

Maturation: Aged 8 months, 75% in a new 20hl oak Foudre and 25% in concrete tanks. A month prior to bottling the components were blended and a low dose of sulfur added. Bottled unfinned and unfiltered.

pH: 3.36

Total SO₂: 25ppm



Lampyres 'Janséniste' Blanc 2023

Region: Roussillon

Appellation: Vin de France

Grapes: 60% Macabeu, 20% Malvoisie du Roussillon, 20% Grenache Blanc

Average Vine Age: Macabeu (80 years), Malvoisie du Roussillon (5 years), Grenache Blanc (15 years)

Altitude: 115 feet (35m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Vinification: The Macabeu and Malvoisie du Roussillon were harvested together and blended at the press. After 1 night of cold settling, the juice was racked off the gross lees and transferred to sandstone (grès) amphoras for fermentation. The Grenache Blanc was harvested separately and whole bunch pressed. After 1 night of cold settling, the juice was racked off the gross lees and transferred to new 225L French oak barrels for fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation.

Maturation: The components were aged separately for 9 months. The Macabeu and Malvoisie du Roussillon in sandstone (grès) amphoras, and the Grenache Blanc in new 225L French oak barrels. 1 month prior to bottling the components were blended and a low dose of sulfur added. Bottled, unfiltered and unfiltered.

pH: 3.4

Sulfur: 20ppm total SO₂, 1ppm free SO₂



Lampyres 'Janséniste' Blanc 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Malvoisie du Roussillon

Average Vine Age: 4 years

Altitude: 115 feet (35m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Vinification: 7-day whole bunch maceration in fiber tanks. The grapes are then pressed, and the juice transferred back to the fiberglass tanks to complete fermentation. Only the naturally occurring indigenous yeasts are utilized for fermentation. After the completion of malolactic fermentation, the juice is transferred to 3hl egg shaped sandstone (grès) amphoras for ageing.

Maturation: Aged 9 months in 3hl egg shaped sandstone (grès) amphoras. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.49

Total SO2: 14ppm



Lampyres 'Anima' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: 23 years

Altitude: 150 feet (45m)

Soils/Terroir: Red clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

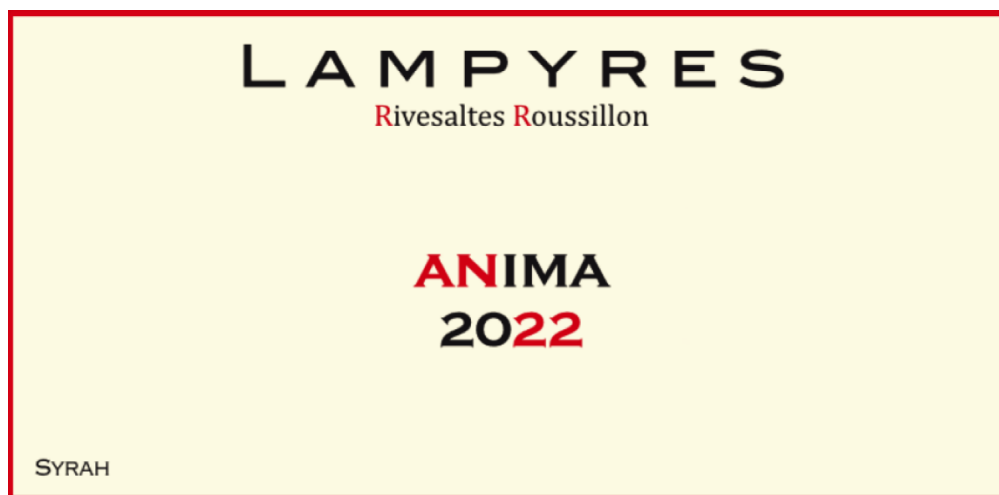
Yield: 40 hl/ha

Vinification: 8-day whole bunch maceration in stainless-steel tanks. The grapes are then pressed, and the juice transferred back to stainless-steel tanks to complete fermentation. Only the naturally occurring indigenous yeasts are utilized for fermentation. After the completion of malolactic fermentation, the juice was transferred to a new 20hl oak foudre for ageing.

Maturation: Aged 7 months in a new 20hl oak foudre. Prior to bottling a very low dose of sulfur was added. Bottled unfined and unfiltered.

pH: 3.87

Total SO₂: 15ppm



Lampyres 'Petit Ruisseau' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Carignan

Average Vine Age: 80 years

Altitude: 150 feet (45m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Vinification: 10-day whole bunch fermentation in fiber tanks, using only the naturally occurring indigenous yeasts. The grapes were not pressed, and just the free run juice retained for this wine. After the completion of malolactic fermentation, the juice was transferred to new 600-liter oak barrels for ageing.

Maturation: Aged 9 months in new 600-liter oak barrels. Prior to bottling a very low dose of sulfur was added. Bottled unfined and unfiltered.

pH: 3.61

Total SO₂: <10ppm



Lampyres 'Une Autre Histoire' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 95% Syrah, 5% Carignan

Average Vine Age: Syrah (30 years), Carignan (80 years)

Altitude: 150 feet (45m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

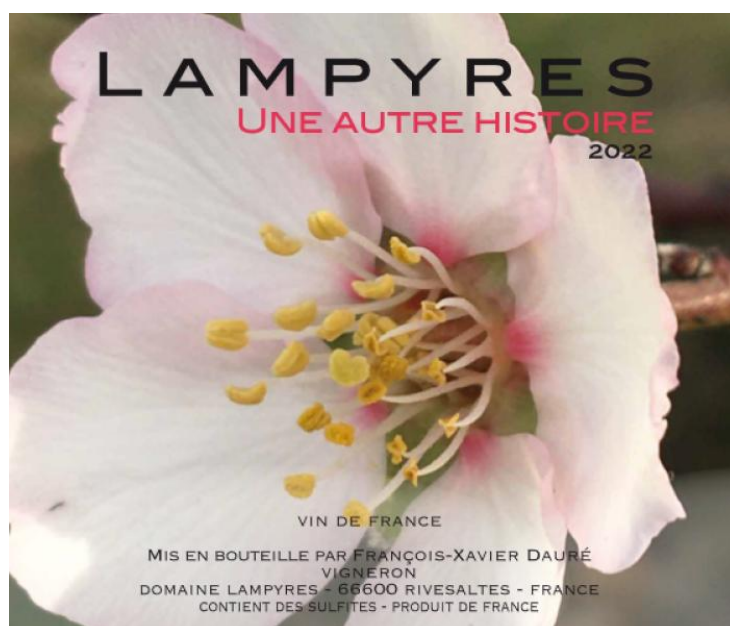
Yield: 23 hl/ha

Vinification: The Syrah and Carignan are whole bunch macerated in separate fiber tanks for 10 days. The grapes are then pressed, and the juice transferred back to separate fiber tanks to complete fermentation. Only the naturally occurring indigenous yeasts are used for fermentation. The Syrah and Carignan were blended after the completion of malolactic fermentation and transferred to sandstone (grès) amphoras for ageing.

Maturation: Aged 9 months in sandstone (grès) amphoras. Prior to bottling a very low dose of sulfur was added. Bottled unfined and unfiltered.

pH: 3.64

Total SO₂: <10ppm



Lampyres 'Point Triple' Blanc 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 55% Macabeu, 25% Grenache Blanc, 20% Muscat à Petits Grains

Average Vine Age: Macabeu (40 years), Grenache Blanc (5 years), Muscat à Petits Grains (6 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: The Macabeu and The Muscat à Petits Grains are planted on clay-limestone soils. The Grenache Blanc is planted on schist over a bed of clay-limestone.

Farming: Organic

Harvest: Hand harvested

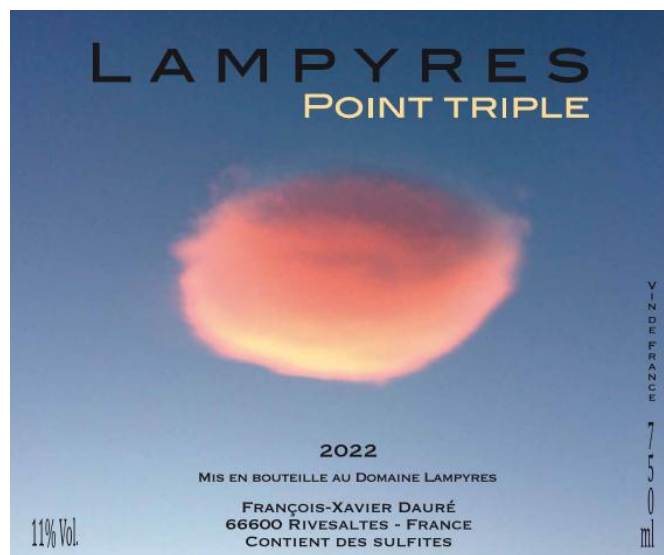
Yield: 33 hl/ha

Vinification: The Macabeu and Grenache Blanc were harvested together and undergo a 7-day whole bunch co-fermentation in fiberglass tanks. The grapes are then pressed, and the juice is transferred back to the fiberglass tanks to complete fermentation. The Muscat à Petits Grains undergoes a 15-day whole bunch fermentation before pressing. The components were blended after the completion of malolactic fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation, and the wine remained on the fine lees until bottling.

Maturation: Aged 5 months in fiberglass tanks on the fine lees. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.65

Total SO2: 11ppm



Lampyres 'Point Triple' Blanc 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 90% Macabeu, 10% Muscat d'Alexandrie

Average Vine Age: Macabeu (40 years), Muscat d'Alexandrie (30 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

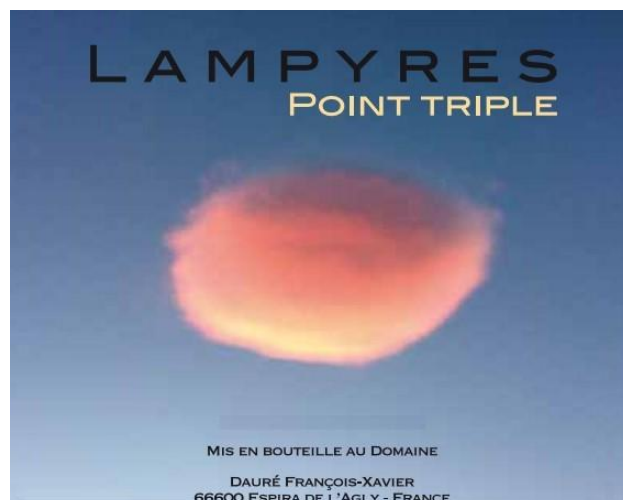
Yield: 30 hl/ha

Vinification: The Macabeu and Muscat d'Alexandrie were harvested together and undergo a 7-day whole bunch co-fermentation in large fiberglass tanks. The grapes are then pressed, and the juice is transferred back to the fiberglass tanks to complete fermentation. Only the naturally occurring indigenous yeasts are utilized for fermentation. The wine goes through full malolactic fermentation and remains on the fine lees until bottling.

Maturation: Aged 4 months in fiberglass tanks on the fine lees. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfiltered and unfiltered.

pH: 3.38

Total SO2: 10ppm



Lampyres 'Point Triple' Blanc 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 90% Macabeu, 10% Muscat d'Alexandrie

Average Vine Age: 26 years

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

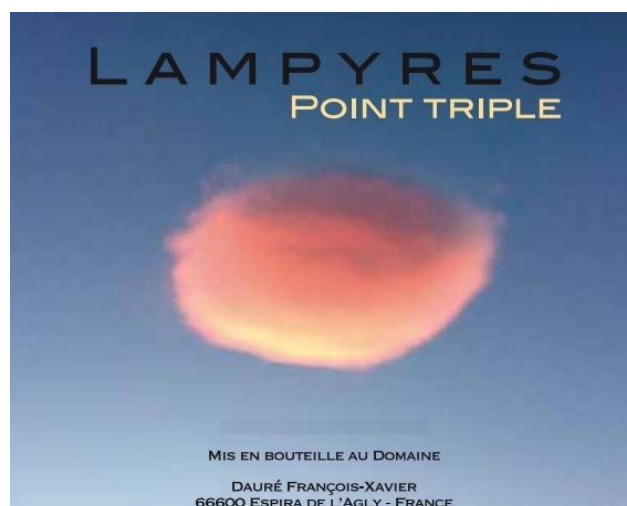
Yield: 30 hl/ha

Vinification: The Macabeu was directly pressed upon arrival in the cellar and fermented in stainless steel tanks. The Muscat d'Alexandrie underwent a 3-week whole cluster maceration in stainless steel tanks before being pressed and returned to stainless steel tanks to finish fermentation. Only naturally occurring indigenous yeasts are used. The Macabeu and Muscat d'Alexandrie are blended after the completion malolactic fermentation.

Maturation: Aged 5 months in stainless steel tanks on the fine lees. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfiltered and unfiltered.

pH: 3.50

Total SO₂: 30ppm



Lampyres 'Point Triple' Blanc 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 90% Macabeu, 10% Muscat d'Alexandrie

Average Vine Age: 25 years

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

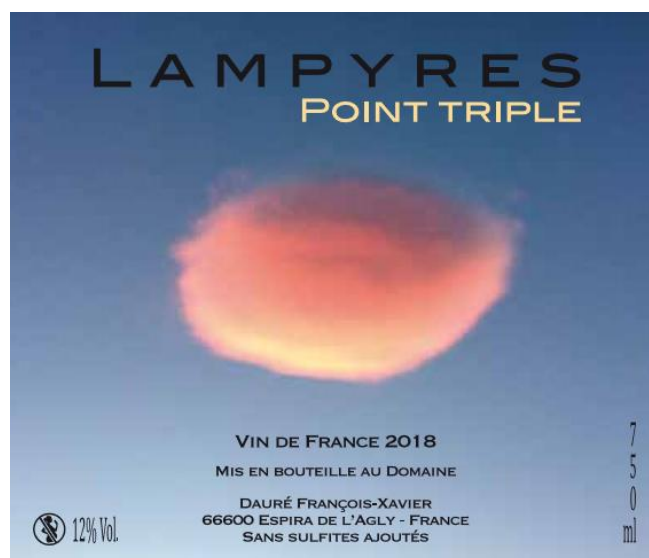
Yield: 35 hl/ha

Vinification: The Macabeu and Muscat d'Alexandrie are harvested together and undergo a 3-day whole bunch maceration in the same tank. The grapes are then pressed, and the juice is transferred to stainless steel tanks where the alcoholic fermentation begins naturally using only indigenous yeasts. The wine goes through full malolactic fermentation and remains on the fine lees until bottling.

Maturation: Aged 6 months in stainless steel tanks. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.55

Total SO₂: <10ppm



Lampyres 'Des Sens' Blanc 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 32% Grenache Blanc, 32% Grenache Gris, 32% Grenache Noir, 4% Muscat à Petits Grains

Average Vine Age: 80 years for the Grenaches, and 6 years for the Muscat à Petits Grains

Altitude: 165 feet (50m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

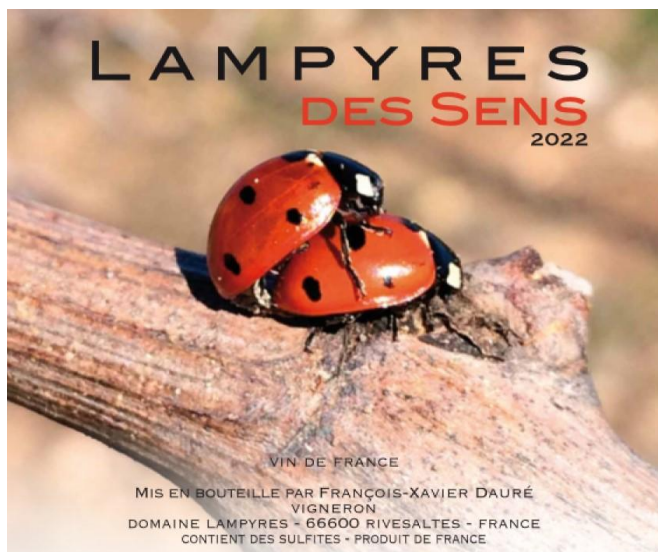
Yield: 15 hl/ha

Vinification: The Muscat à Petits Grains was harvested first and the whole bunches directly pressed. The juice was transferred to a 2-year-old 500L barrel for fermentation and ageing. The Grenache Blanc, Grenache Gris, and Grenache Noir were harvested a week later and the whole bunches directly pressed. The juice was transferred to a new 20hl Foudre for fermentation. Only the naturally occurring indigenous yeasts were used for the vinification of this wine. After the completion of malolactic fermentation, the juice from the 20hl Foudre was wracked into fiber glass tanks for ageing. The Muscat à Petits Grains remained in the neutral 500L barrel.

Maturation: The Grenache Blanc, Grenache Gris, and Grenache Noir age for 9 months in fiber glass tanks, and the Muscat à Petits Grains for 9 months in a neutral 500L barrel. A month prior to bottling the components were blended and a low dose of sulfur added. Bottled unfiltered and unfiltered.

pH: 3.43

Total SO₂: 12ppm



Lampyres 'Des Sens' Blanc 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 25% Grenache Blanc, 25% Grenache Gris, 25% Grenache Noir, 25% Carignan Blanc

Average Vine Age: 50 years

Altitude: 165 feet (50m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

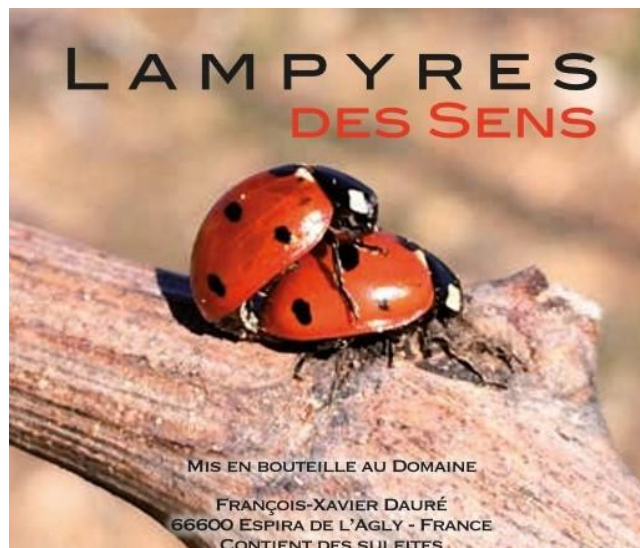
Yield: 20 hl/ha

Vinification: The grapes are harvested on the same day and the whole bunches are direct pressed upon arrival in the cellar. Spontaneous co-fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. No stirring of the fine lees and after the completion of malolactic fermentation, the wine is racked down to neutral 500L barrels.

Maturation: Aged 8 months in neutral 500L barrels. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.3

Total SO₂: 20ppm



Lampyres 'Des Sens' Blanc 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 33% Grenache Blanc, 33% Grenache Gris, 34% Grenache Noir

Average Vine Age: 50 years

Altitude: 150 feet (45m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

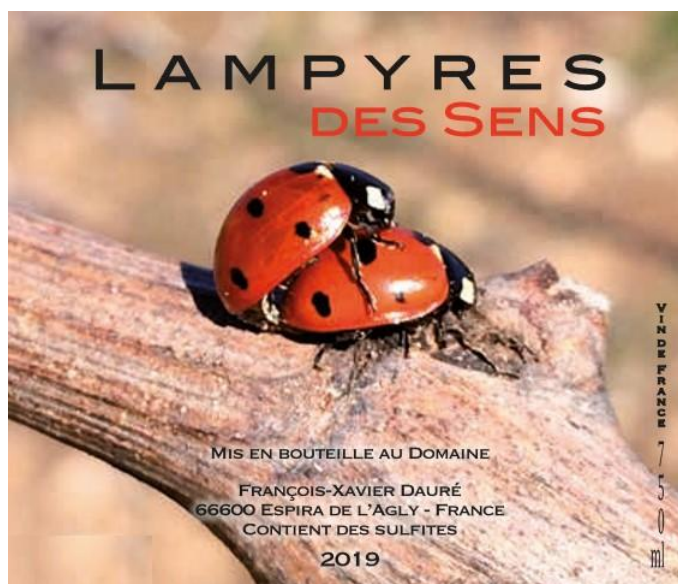
Yield: 25 hl/ha

Vinification: The grapes are harvested together, directly pressed and the juice is transferred to stainless steel tanks where the alcoholic fermentation begins naturally using only indigenous yeasts. No stirring of the fine lees and the wine goes through full malolactic fermentation.

Maturation: Aged 7 months in neutral barrels. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.47

Total SO₂: 25ppm



Lampyres 'Luminescence' 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 45% Muscat à Petits Grains, 45% Muscat d'Alexandrie, 10% Macabeu

Average Vine Age: Muscat à Petits Grains (6 years), Muscat d'Alexandrie (30 years), Macabeu (40 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire) for the Muscat à Petits Grains and Muscat d'Alexandrie. Argile (clay) for the Macabeu.

Farming: Organic

Harvest: Hand harvested

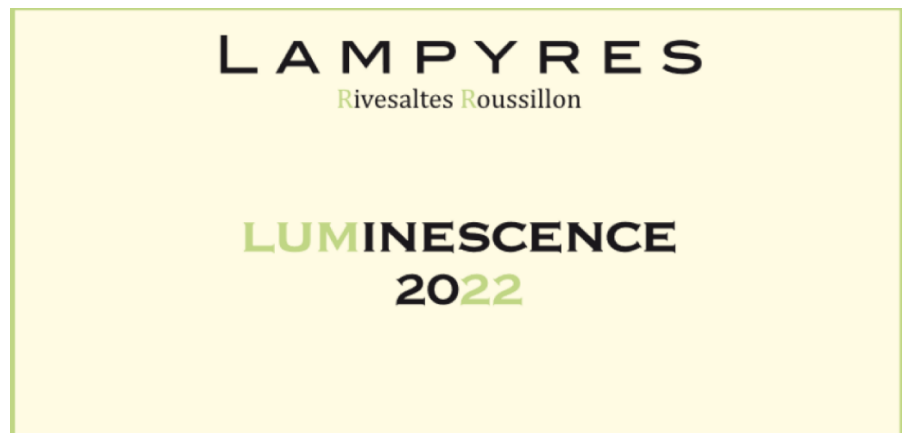
Yield: 30 hl/ha

Vinification: The Muscat d'Alexandrie and Macabeu were whole cluster co-fermented for 20 days in a fiberglass tank. The Muscat à Petits Grains was whole cluster fermented for 15 days in a separate fiberglass tank. These tanks were pressed separately, and the juice returned to the original tanks to complete fermentation. Only the naturally occurring indigenous yeasts were utilized in the fermentation. After the completion of malolactic fermentation, the Muscat d'Alexandrie and Macabeu were racked into sandstone amphora, and the Muscat à Petits Grains racked into stainless steel tanks.

Maturation: Aged for 7 months, the Muscat d'Alexandrie and Macabeu in sandstone amphora, and the Muscat à Petits Grains in stainless steel tanks. One month prior to bottling the components were blended and a low dose of sulfur added. Bottled unfined and unfiltered.

pH: 3.81

Total SO₂: <10ppm



Lampyres 'Luminescence' 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Muscat à Petits Grains, 50% Muscat d'Alexandrie

Average Vine Age: Muscat à Petits Grains (6 years), Muscat d'Alexandrie (30 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 36 hl/ha

Vinification: The Muscat à Petits Grains and Muscat d'Alexandrie are whole cluster macerated separately for 2 to 3-weeks in fiberglass tanks. The tanks are pressed separately, and the juice is returned to the tanks to complete fermentation. Only the naturally occurring indigenous yeasts were utilized in the fermentation. The components were blended after the completion of malolactic fermentation.

Maturation: Aged 8 months in a new 500L oak barrel (34%) and a 10hl amphora (66%). Prior to bottling a very low dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.31

Total SO₂: 17ppm



Lampyres 'Luminescence' 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 60% Muscat à Petits Grains, 40% Muscat d'Alexandrie

Average Vine Age: Muscat à Petits Grains (4 years), Muscat d'Alexandrie (25 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

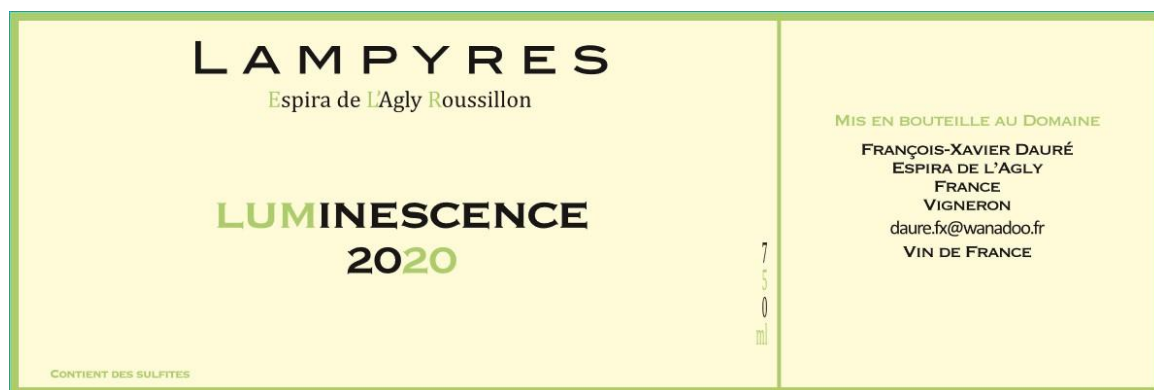
Yield: 30 hl/ha

Vinification: The Muscat à Petits Grains and Muscat d'Alexandrie each underwent a 3-week whole cluster maceration in separate stainless-steel tanks. Each tank was then pressed, the juices blended and returned to stainless-steel tanks to complete fermentation. Only naturally occurring indigenous yeasts are used in the fermentation and the wine completed malolactic fermentation.

Maturation: Aged 5 months in stainless steel tanks on the fine lees. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfinned and unfiltered.

pH: 3.72

Total SO₂: 20ppm



Lampyres 'Margot' Rosé' 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 49% Carignan Noir, 48% Grenache Noir, 3% Muscat Muscat à Petits Grains

Average Vine Age: Carignan Noir (6 years), Grenache Noir (40 years), Muscat à Petits Grains (6 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: The Carignan Noir is planted on schist soils, the Grenache Noir is planted on clay, and the Muscat à Petits Grains is planted on clay-limestone soils.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Vinification: The Carignan Noir is directly pressed upon arrival in the cellar, and the Grenache Noir undergoes a 7-day whole bunch maceration before pressing. The Muscat à Petits Grains undergoes a 15-day whole bunch fermentation before pressing. The components were blended after the completion of malolactic fermentation. Only the naturally occurring indigenous yeasts were used, and the wine remained on the fine lees until bottling.

Maturation: Aged 5 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.45

Total SO2: 12ppm



Lampyres 'Margot' Rosé 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Mourvèdre, 25% Carignan, 25% Syrah

Average Vine Age: Mourvèdre (16 years), Carignan (70 years), Syrah (30 years)

Altitude: 165 feet (50m)

Soils/Terroir: The Carignan and Syrah are planted on Schist and the Mourvèdre is planted on an old riverbed of clay-limestone (argilo-calcaire) and galets roulés.

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Vinification: The 3 grape varieties were harvested over 2 consecutive days, and the whole bunches direct pressed upon arrival in the cellar. Spontaneous co-fermentation in stainless-steel tanks using only the naturally occurring indigenous yeasts. After the completion of malolactic fermentation, the wine is racked and transferred back to stainless-steel tanks.

Maturation: Aged 4 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.45

Total SO₂: 29ppm



Lampyres 'Margot' Rosé 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 33% Carignan Noir, 33% Carignan Blanc, 33% Grenache Noir

Average Vine Age: 50 years

Altitude: 165 feet (50m)

Soils/Terroir: Schist and clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Vinification: The grapes are harvested on the same day and the whole bunches are direct pressed upon arrival in the cellar. Spontaneous co-fermentation in fiberglass vats using only the naturally occurring indigenous yeasts. Racked and transferred to stainless-steel tanks after the completion of malolactic fermentation.

Maturation: Aged 6 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.20

Total SO2: 25ppm



Lampyres 'Margot' Rosé 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 25% Syrah, 25% Carignan Noir, 15% Carignan Blanc, 15% Macabeu, 20% Grenache Noir **Average Vine Age:** 20 years

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Schist and clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: The Syrah and Carignan Noir are direct pressed upon arrival in the cellar and are co-fermented using only indigenous yeasts in a single stainless-steel tank. The Carignan Blanc, Macabeu and Grenache Noir undergo a 5-day maceration on the skins before pressing and are also co-fermented using only indigenous yeasts in a stainless-steel tank. After the completion of malolactic fermentation, the tanks are blended.

Maturation: Aged 4 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.43

Total SO2: 25ppm



Lampyres 'Contre-Attaque' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 75% Mourvèdre, 25% Carignan

Average Vine Age: Mourvèdre (25 years), Carignan (5 years)

Altitude: 115 to 165 feet (35m-50m)

Soils/Terroir: The Mourvèdre is planted on soils of clay-limestone (argilo-calcaire), and the Carignan is planted on schist.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Vinification: The grapes were harvested together over 2 consecutive days. The Carignan was direct pressed upon arrival in the cellar and the juice transferred directly to fiberglass tanks. The whole clusters of Mourvèdre are placed in the same tanks as the direct press Carignan for a 5-day whole cluster maceration. On the 5th day the Mourvèdre clusters are pressed and transferred back to fiberglass tanks to complete fermentation. Only the naturally occurring indigenous yeasts are utilized for fermentation.

Maturation: Aged 4 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.30

Total SO2: 21ppm



Lampyres 'Contre-Attaque' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Mourvèdre

Average Vine Age: 25 years

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

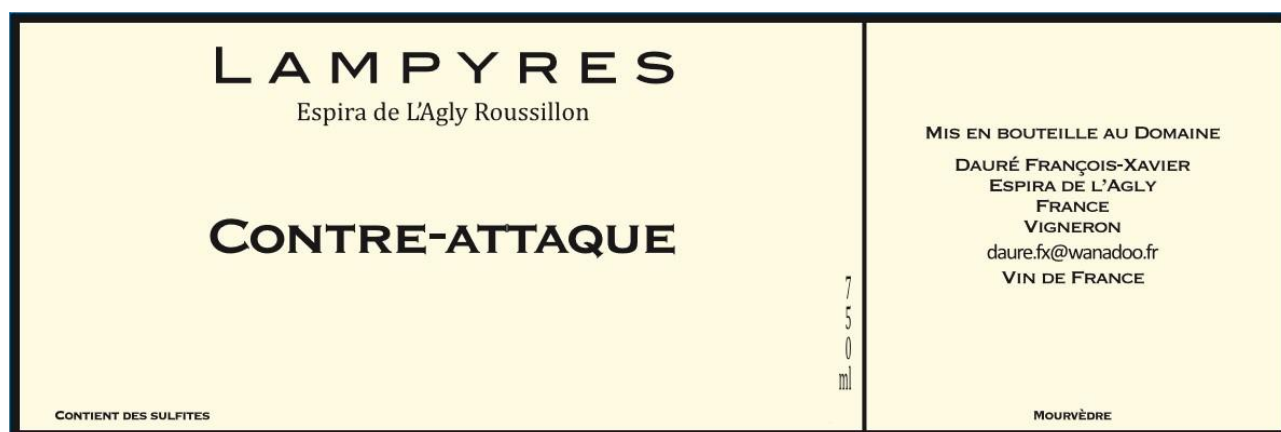
Yield: 30 hl/ha

Vinification: The grapes are direct pressed upon arrival in the cellar and the juice is transferred directly to stainless steel tanks. Spontaneous alcoholic fermentation using only the naturally occurring indigenous yeasts.

Maturation: Aged 5 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfinned and unfiltered.

pH: 3.31

Total SO2: 20ppm



Lampyres 'Contre-Attaque' Rouge 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Mourvèdre

Average Vine Age: 20 years

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

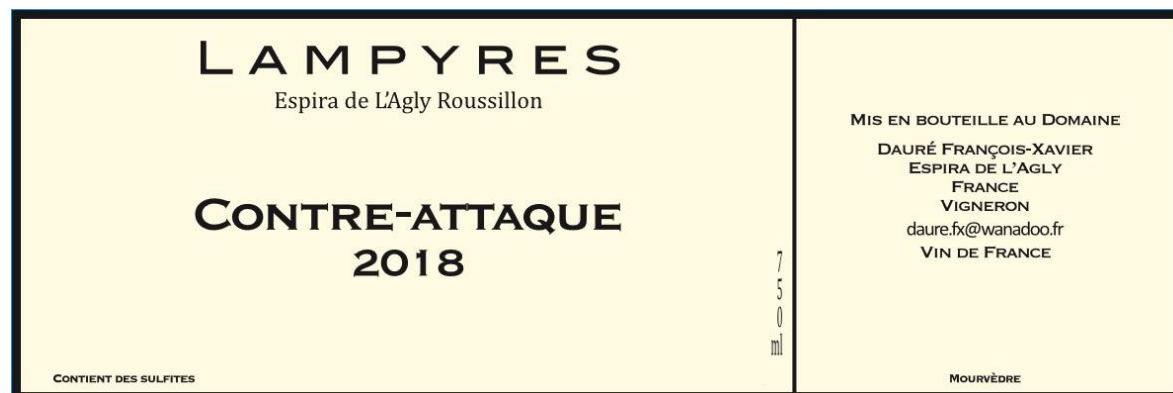
Yield: 35 hl/ha

Vinification: The Mourvèdre undergoes a 5-day maceration, with approximately 20% of the grapes crushed and 80% whole berry. The grapes are then pressed, and the juice is transferred to stainless steel tanks where the alcoholic fermentation begins naturally using only indigenous yeasts.

Maturation: Aged 4 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.50

Total SO2: 20ppm



Lampyres 'Calentu' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: 40 years

Altitude: 165 feet (50m)

Soils/Terroir: Schist soils over a bed of clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

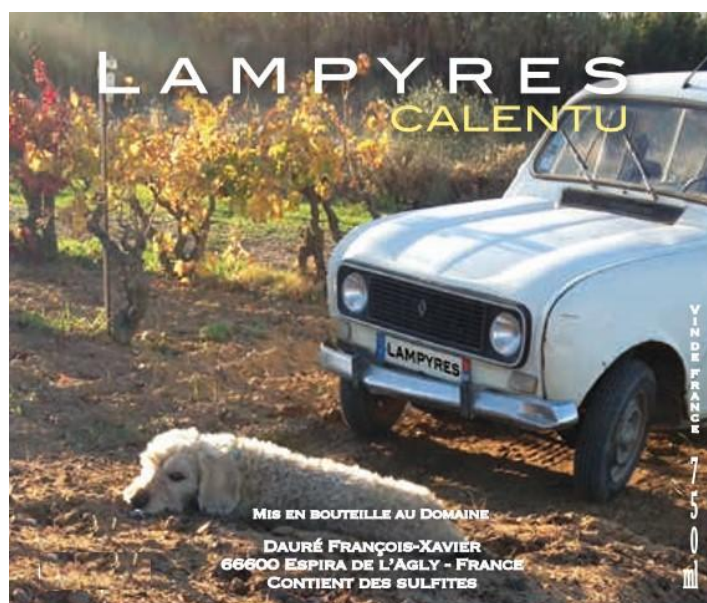
Yield: 25 hl/ha

Vinification: Whole cluster fermented in stainless-steel tanks for 8 days. On the morning of the 9th day the grapes were pressed, and the juice transferred back to stainless-steel tanks to neutral vats to complete fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation.

Maturation: Aged 3 months in stainless-steel tanks. Prior to bottling a very low dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.37

Total SO₂: 15ppm



Lampyres 'Calentu' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: 40 years

Altitude: 165 feet (50m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

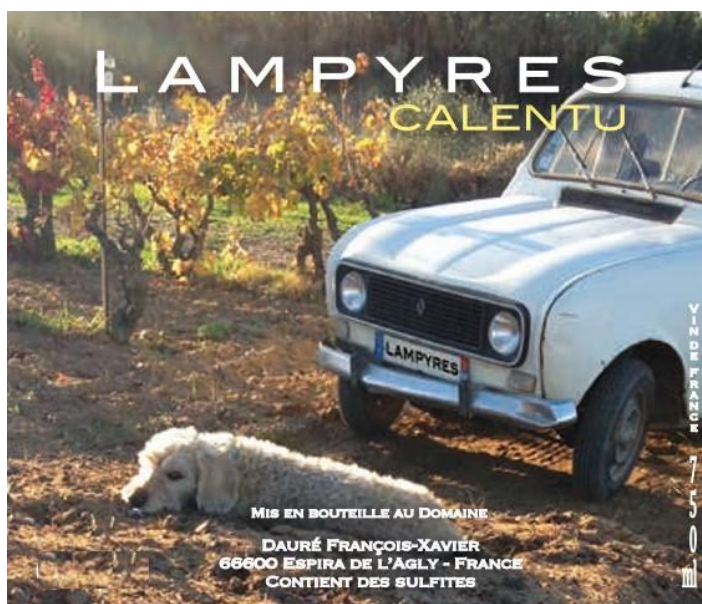
Yield: 25 hl/ha

Vinification: Whole cluster fermented in stainless-steel tanks for 8 days. On the morning of the 9th day the grapes are pressed, and the press juice is combined with the free run juice in stainless-steel tanks to finish fermentation. Only the naturally occurring indigenous yeasts are used in the fermentation. Racked after the completion of malolactic fermentation.

Maturation: Aged 9 months in Amphora (50%) and stainless-steel tanks (50%). Prior to bottling a very low dose of sulfur was added. Bottled unfiltered and unfiltered.

pH: 3.4

Total SO₂: 25ppm



Lampyres 'Calentu' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: 25 years

Altitude: 165 feet (50m)

Soils/Terroir: Schist

Farming: Organic

Harvest: Hand harvested

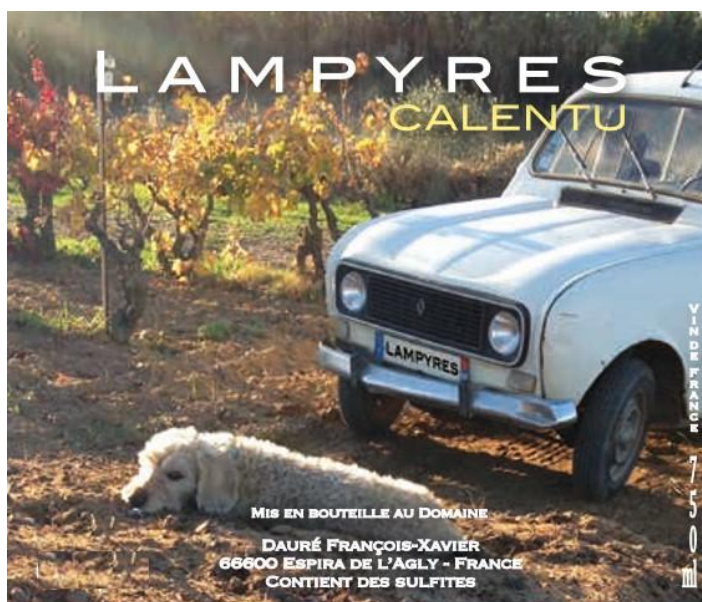
Yield: 35 hl/ha

Vinification: Whole cluster fermented in fiberglass vats for 8 days. On the morning of the 9th day the grapes are pressed, and the press juice is combined with the free run juice in stainless-steel tanks to finish fermentation. Only the naturally occurring indigenous yeasts are used in the fermentation. Racked and transferred to Amphora after the completion of malolactic fermentation.

Maturation: Aged 8 months in Amphora. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfinned and unfiltered.

pH: 3.5

Total SO₂: 20ppm



Lampyres 'Mal de Cap' 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Pineau d'Aunis

Average Vine Age: 4 years

Altitude: 115 feet (35m)

Soils/Terroir: Schist soils over a bed of clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 40hl/ha

Vinification: Whole cluster fermented in stainless-steel tanks for 7 days. On the morning of the 8th day the grapes were pressed, and the juice transferred to neutral vats to complete fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation.

Maturation: Aged 2 months in neutral vats. 2 weeks prior to bottling the wine is racked into stainless steel tanks and a very low dose of sulfur was added. Bottled unfined and unfiltered.

pH: 3.64

Total SO2: 15ppm



LAMPYRES MAL DE CAP

PINEAU D'AUNIS

2022
VIN DE FRANCE

MIS EN BOUTEILLE AU DOMAINE LAMPYRES
FRANÇOIS-XAVIER DAURÉ
66600 RIVESALTES - FRANCE

Red wine / Product of France - Alc. 12% by vol. - 750ML

Imported by: TERRES BLANCHES WINE MERCHANTS - MIDLOTHIAN, VA.
www.terresblancheswine.com Contains Sulfites

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Lampyres 'Soleil le Vent' Rouge 2022

Region: Roussillon

Appellation: Vin de France

Grapes: 70% Syrah, 30% Muscat à Petits Grains

Average Vine Age: Syrah (32 years), Muscat Petits Grains (6 years)

Altitude: 115 feet (35m)

Soils/Terroir: Schist soils for the Syrah, and Clay-limestone soils (argilo-calcaire) for the Muscat Petits Grains

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Vinification: The grapes were harvested together in early August and underwent a 4-day whole bunch maceration in the same tank. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 5th day the grapes were pressed, and the juice was transferred to amphora to finish the fermentation. After the completion of malolactic fermentation, the wine was transferred to stainless steel tanks for a short maturation.

Maturation: Aged 2 months in stainless-steel tanks and bottled at the end of October. Prior to bottling a very low dose of sulfur is added to the wine. Bottled unfiltered and unfiltered.

pH: 3.83

Total SO₂: 19ppm



Lampyres 'Soleil le Vent' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 35% Syrah, 30% Carignan, 30% Macabeu, 5% Muscat Petits Grains

Average Vine Age: Syrah (30 years), Carignan (30 years), Macabeu (30 years), Muscat Petits Grains (4 years)

Altitude: 115 feet (35m)

Soils/Terroir: Schist soils for the Syrah, Carignan and Macabeu. Clay-limestone soils (argilo-calcaire) for the Muscat Petits Grains

Farming: Organic

Harvest: Hand harvested

Yield: 25 hl/ha

Vinification: The grapes were harvested together in early August and underwent a 15-day whole bunch maceration in the same tank. The grapes are then pressed, and the juice is transferred to stainless steel tanks to finish the fermentation. Only naturally occurring indigenous yeasts are used.

Maturation: Aged 2 months in stainless-steel tanks and bottled at the end of October. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.76

Total SO2: 25ppm



LAMPYRES
SOLEIL LE VENT

PUIG ST ESTELLE

2020

VIN DE FRANCE

MIS EN BOUTEILLE AU DOMAINE

FRANÇOIS-XAVIER DAURÉ
66600 ESPIRA DE L'AGLY - FRANCE

Lampyres 'Anima' Rouge 2021

Region: Roussillon

Appellation: Vin de France

Grapes: 70% Syrah, 30% Carignan

Average Vine Age: Syrah (20 years), Carignan (60 years)

Altitude: 115 feet (35m)

Soils/Terroir: Red clay-limestone (argilo-calcaire) for the Syrah and Schist for the Carignan

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Vinification: The Syrah and Carignan were whole cluster fermented separately for 10 days in fiberglass tanks. On the 11th day the grapes were pressed, and the juice was transferred back to fiberglass tanks to complete fermentation. Only the naturally occurring indigenous yeasts were utilized in the fermentation. The Syrah and Carignan were blended on the 15th day.

Maturation: Aged 10 months in amphora. Prior to bottling a very low dose of sulfur was added. Bottled unfinned and unfiltered.

pH: 3.7

Total SO₂: 22ppm

LAMPYRES

Espira de L'Agly Roussillon

ANIMA
2021

Lampyres 'Anima' Rouge 2019

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Syrah, 50% Carignan

Average Vine Age: Syrah (20 years), Carignan (3 years)

Altitude: 115 feet (35m)

Soils/Terroir: Red clay-limestone (argilo-calcaire) for the Syrah and Schist for the Carignan

Farming: Organic

Harvest: Hand harvested

Yield: 45 hl/ha

Vinification: The Syrah and Carignan were harvested on the same day and underwent a 10-day whole cluster co-fermentation in a large stainless-steel tank. The alcoholic fermentation begins naturally using only indigenous yeasts. On the 11th day the grapes are pressed, and the juice is transferred back to stainless-steel tanks.

Maturation: Aged 8 months in stainless steel tanks. Prior to bottling a very low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.62

Total SO2: 10ppm



Lampyres 'Anima' Rouge 2018

Region: Roussillon

Appellation: Vin de France

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

Average Vine Age: 25 years

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: Clay-limestone (argilo-calcaire) and galets roulets

Farming: Organic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: The Syrah, Grenache Noir and Mourvèdre were all harvested on the same day and undergo a 12-day whole cluster co-fermentation in a stainless-steel tank. The alcoholic fermentation begins naturally using only indigenous yeasts. On the 13th day the grapes are pressed, and the juice is transferred to a stainless-steel tank to complete fermentation.

Maturation: Aged 9 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfined and unfiltered.

pH: 3.55

Total SO₂: <10ppm



Lampyres 'Une Autre Histoire' Rouge 2020

Region: Roussillon

Appellation: Vin de France

Grapes: 50% Carignan, 50% Mourvèdre

Average Vine Age: Carignan (60 years), Mourvèdre (25 years)

Altitude: 115 to 330 feet (35m-100m)

Soils/Terroir: The Carignan is planted on Schist and the Mourvèdre is planted on soils of Clay-limestone (argilo-calcaire).

Farming: Organic

Harvest: Hand harvested

Yield: 22 hl/ha

Vinification: The Carignan undergoes an 8-day whole cluster fermentation in a stainless-steel tank. On the 9th day the Carignan is pressed and returned to stainless-steel to complete fermentation. The Mourvèdre is directly pressed upon arrival in the cellar and fermented in a separate stainless-steel tank. The Carignan and Mourvèdre were blended after the completion of malolactic fermentation.

Maturation: Aged 5 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added to the wine. The wines are bottled unfinned and unfiltered.

pH: 3.6

Total SO₂: 20ppm

