

## 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 unfinned and unfiltered.

**pH:** 3.45

**Total SO<sub>2</sub>:** 12ppm



## 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 6<sup>th</sup> 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 is added to the wine. The wines are bottled unfiltered and unfiltered.

**pH:** 3.55

**Total SO<sub>2</sub>:** 15ppm

LAMPYRES

Rivesaltes Roussillon

CONTRE-ATTAQUE  
2022

## 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

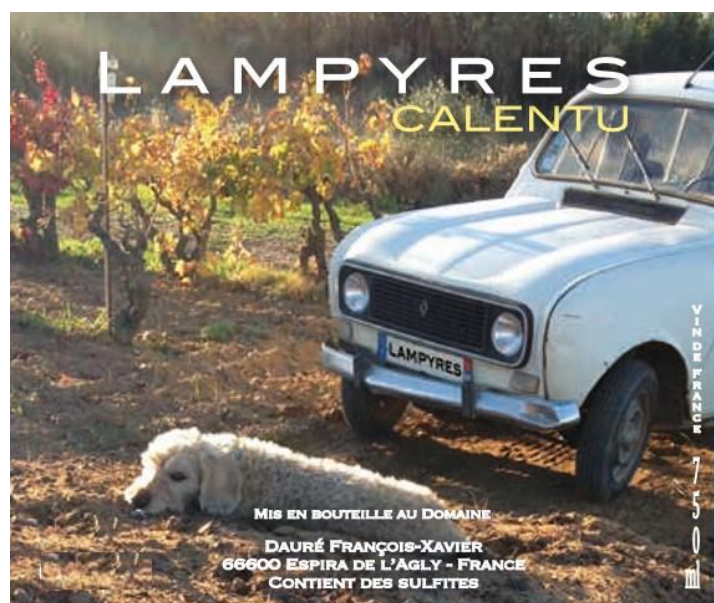
**Yield:** 25 hl/ha

**Vinification:** Whole cluster fermented in stainless-steel tanks for 8 days. On the morning of the 9<sup>th</sup> 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 SO<sub>2</sub>:** 15ppm



## 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 is planted on clay soils. The Grenache Blanc is planted on schist over a bed of clay-limestone. The Muscat à Petits Grains is planted on clay-limestone soils.

**Farming:** Organic

**Harvest:** Hand harvested

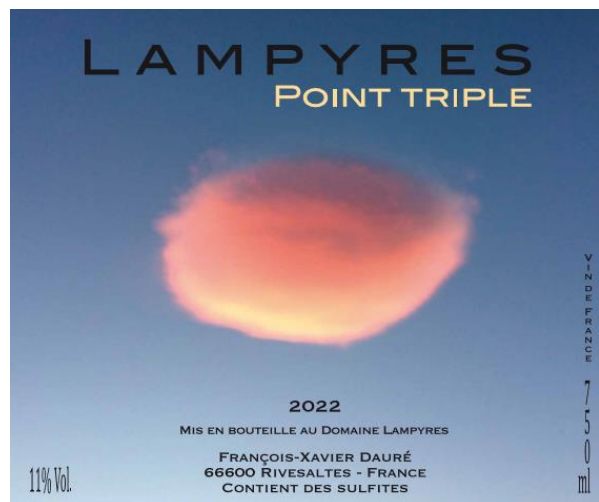
**Yield:** 33 hl/ha

**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 SO<sub>2</sub>:** 11ppm



## 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:** 50 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

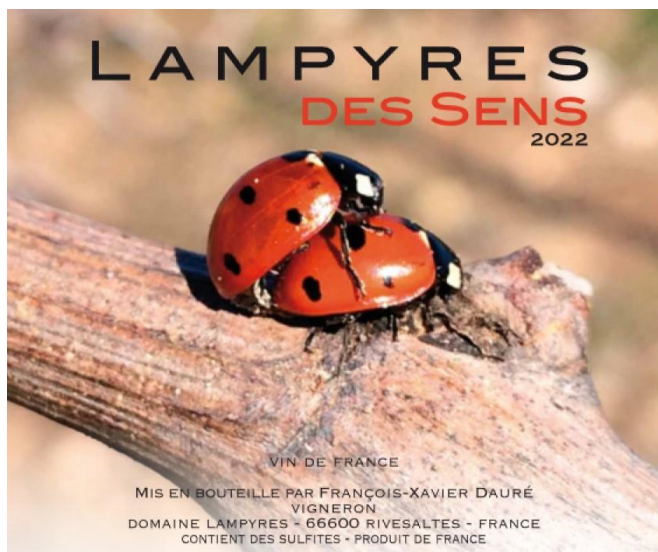
**Yield:** 15 hl/ha

**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 SO<sub>2</sub>:** 12ppm



## 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

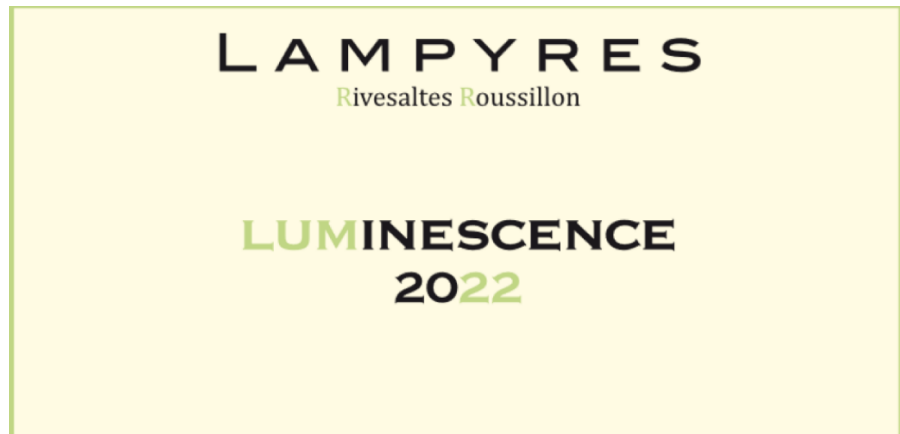
**Yield:** 30 hl/ha

**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 SO<sub>2</sub>:** <10ppm



## 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 unfinned and unfiltered.

**pH:** 3.49

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

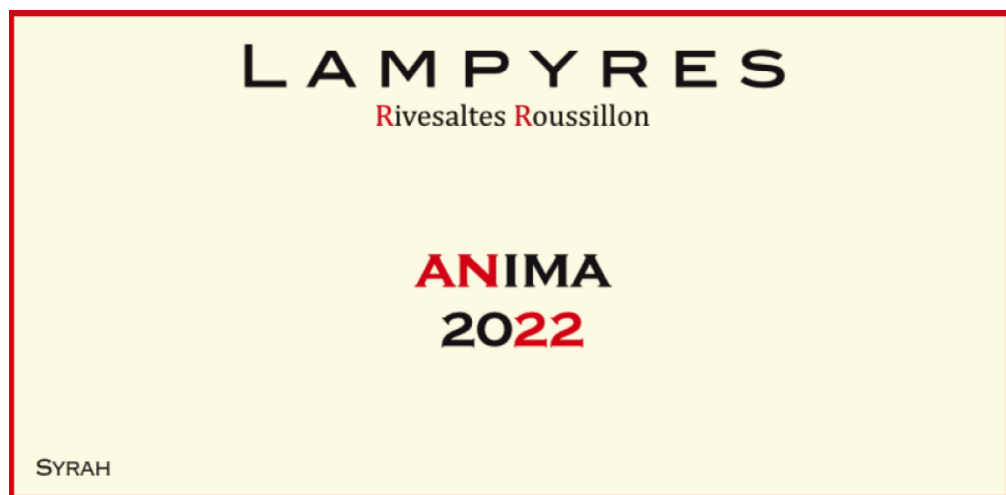
**Yield:** 40 hl/ha

**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 unfinned and unfiltered.

**pH:** 3.87

**Total SO<sub>2</sub>:** 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 unfinned and unfiltered.

**pH:** 3.61

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

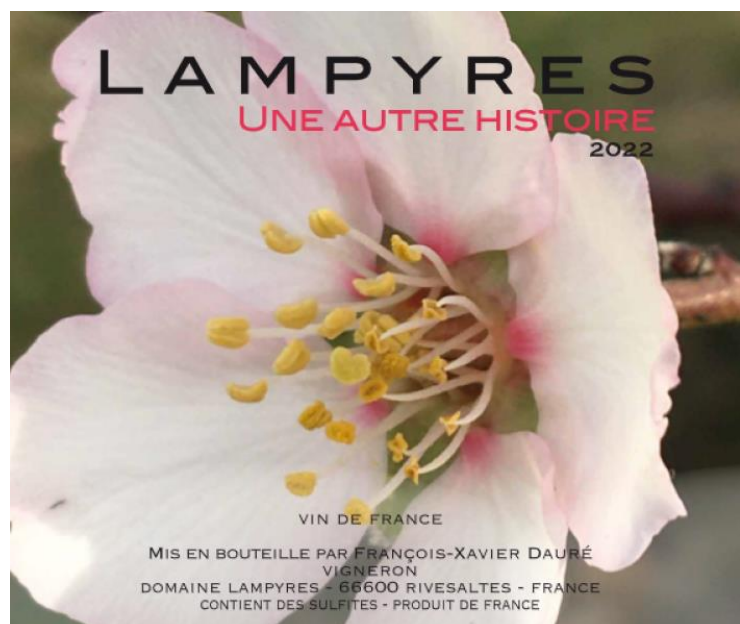
**Yield:** 23 hl/ha

**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 unfiltered and unfiltered.

**pH:** 3.64

**Total SO<sub>2</sub>:** <10ppm



## Lampyres 'Ubuntu' Rosé 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

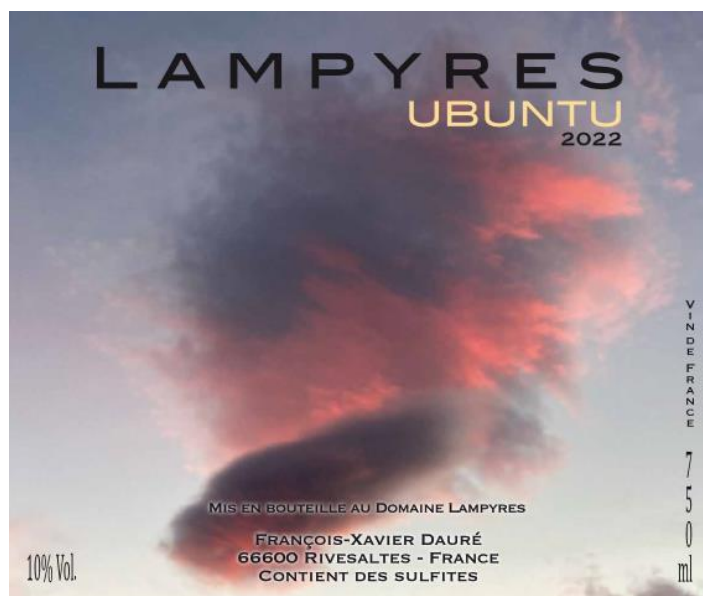
**Yield:** 40 hl/ha

**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 unfinned and unfiltered.

**pH:** 3.65

**Total SO<sub>2</sub>:** 11ppm



## 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 5<sup>th</sup> 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 SO<sub>2</sub>:** 19ppm



## LAMPYRES SOLEIL LE VENT

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](http://www.terresblancheswine.com) Contains Sulfités

**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 '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 unfinned and unfiltered.

**pH:** 3.64

**Total SO<sub>2</sub>:** 15ppm



## LAMPYRES MAL DE CAP

PINEAU D'AUNIS

2022  
VIN DE FRANCE

MIS EN BOUTEILLE AU DOMAINE LAMPYRES  
FRANÇOIS-XAVIER DAURÉ  
65600 RIVESALTES - FRANCE

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

Imported by: TERRES BLANCHES WINE MERCHANTS - MIDLOTHIAN, VA.  
[www.terresblancheswine.com](http://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 '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 SO<sub>2</sub>:** 17ppm



## 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

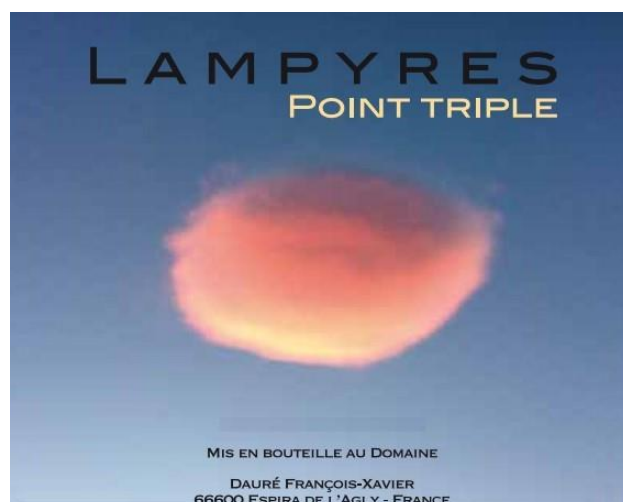
**Yield:** 30 hl/ha

**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 '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 unfinned and unfiltered.

**pH:** 3.45

**Total SO<sub>2</sub>:** 29ppm





## 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

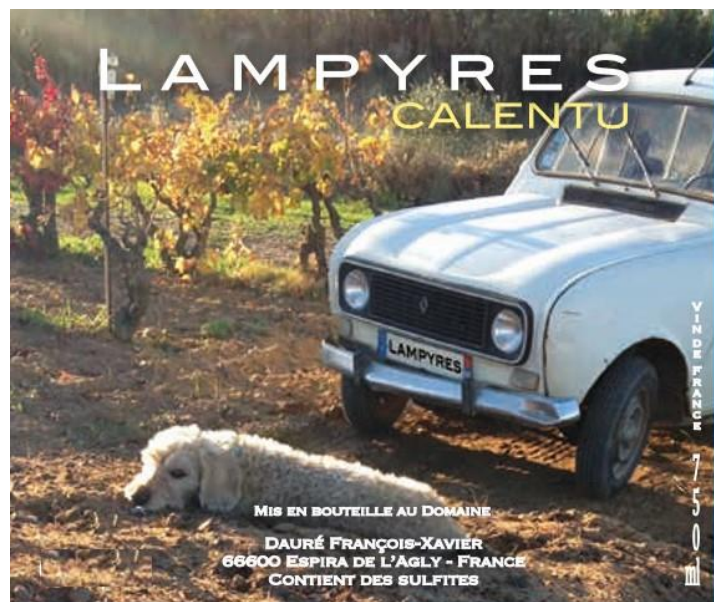
**Yield:** 25 hl/ha

**Vinification:** Whole cluster fermented in stainless-steel tanks for 8 days. On the morning of the 9<sup>th</sup> 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 SO<sub>2</sub>:** 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 5<sup>th</sup> 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 unfiltered and unfiltered.

**pH:** 3.30

**Total SO<sub>2</sub>:** 21ppm

**LAMPYRES**

Espira de L'Agly Roussillon

**CONTRE-ATTAQUE**  
**2021**

## 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 11<sup>th</sup> 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 15<sup>th</sup> 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 SO<sub>2</sub>:** 22ppm



## 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

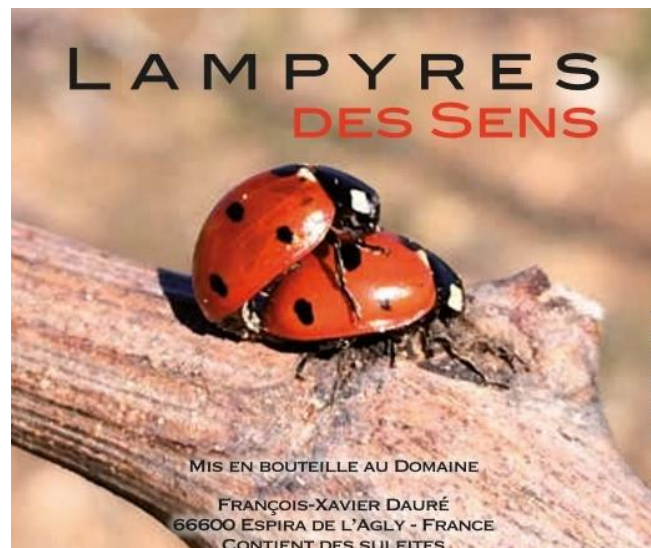
**Yield:** 20 hl/ha

**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 SO<sub>2</sub>:** 20ppm



## 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

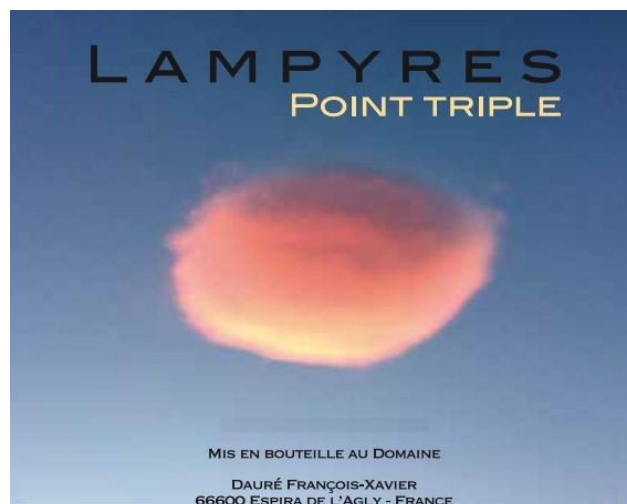
**Yield:** 30 hl/ha

**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 SO<sub>2</sub>:** 30ppm



## 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 unfiltered and unfiltered.

**pH:** 3.20

**Total SO<sub>2</sub>:** 25ppm



## 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

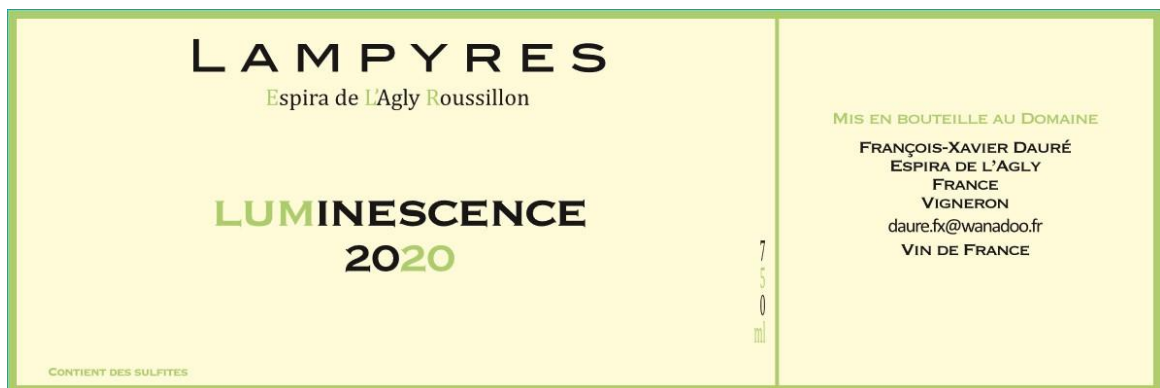
**Yield:** 30 hl/ha

**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 unfiltered and unfiltered.

**pH:** 3.72

**Total SO<sub>2</sub>:** 20ppm



## 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

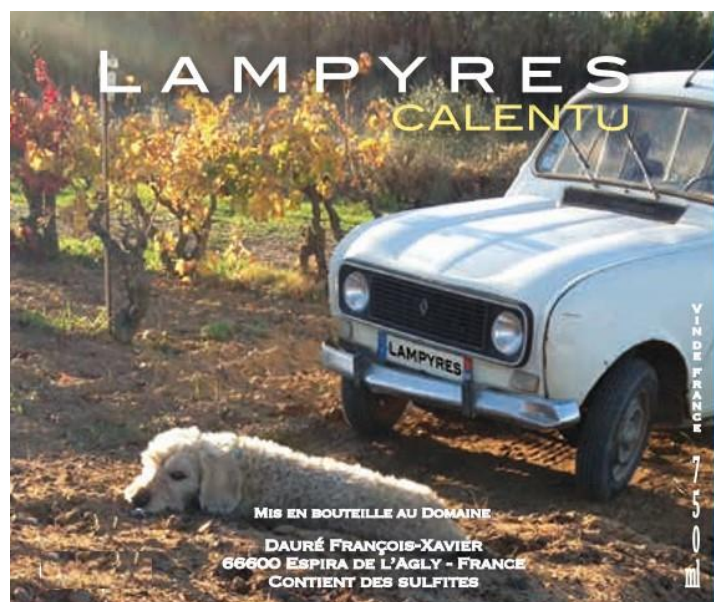
**Yield:** 35 hl/ha

**Vinification:** Whole cluster fermented in fiberglass vats for 8 days. On the morning of the 9<sup>th</sup> 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 SO<sub>2</sub>:** 20ppm





## 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

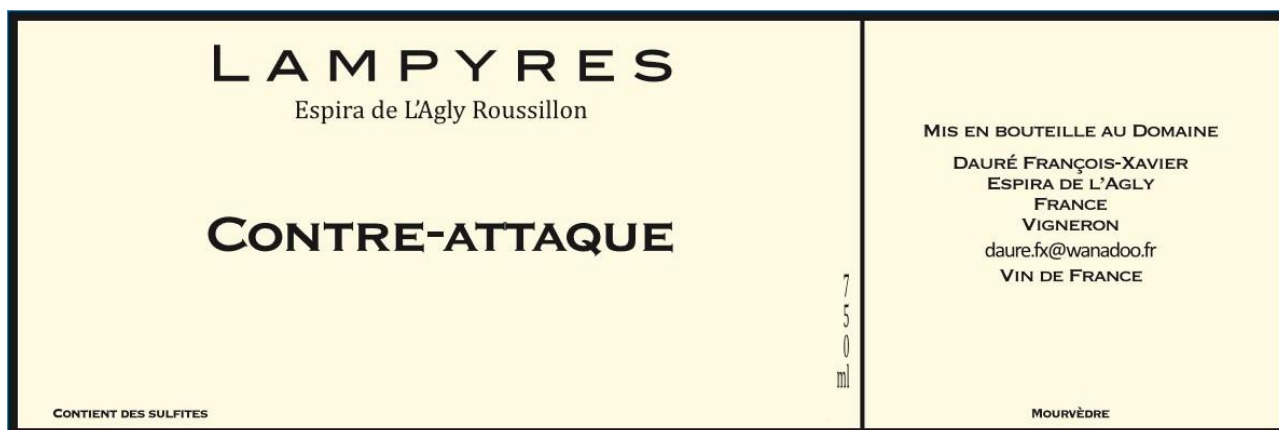
**Yield:** 30 hl/ha

**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 SO<sub>2</sub>:** 20ppm



## 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

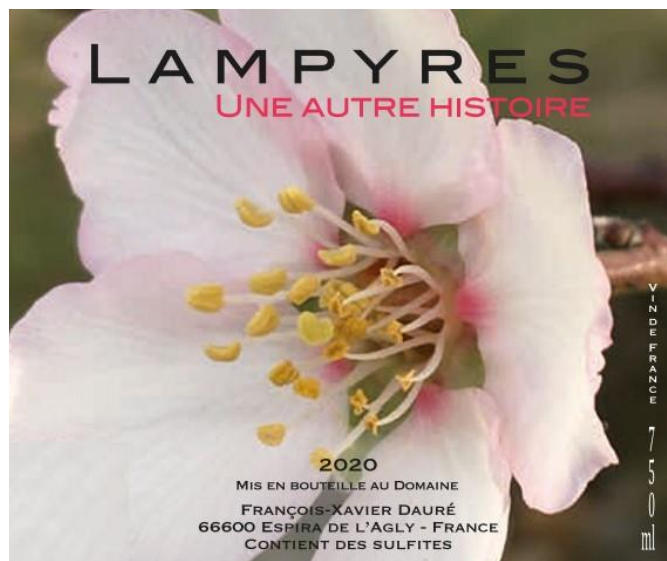
**Yield:** 22 hl/ha

**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 SO<sub>2</sub>:** 20ppm



## 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 unfinned and unfiltered.

**pH:** 3.76

**Total SO2:** 25ppm



**LAMPYRES**  
**SOLEIL LE VENT**

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## 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

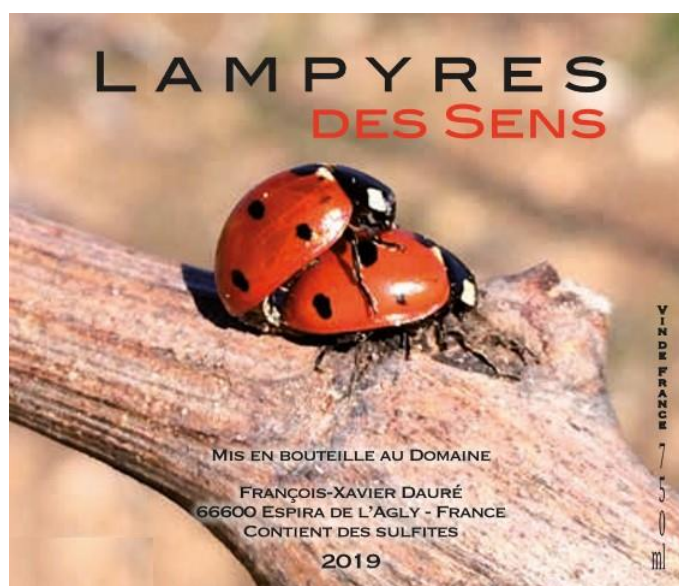
**Yield:** 25 hl/ha

**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 unfinned and unfiltered.

**pH:** 3.47

**Total SO<sub>2</sub>:** 25ppm



## 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

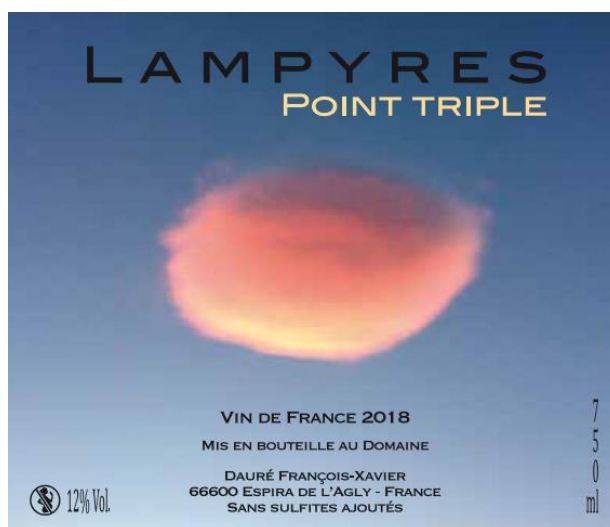
**Yield:** 35 hl/ha

**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 unfinned and unfiltered.

**pH:** 3.55

**Total SO<sub>2</sub>:** <10ppm



## 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 unfinned and unfiltered.

**pH:** 3.43

**Total SO<sub>2</sub>:** 25ppm



## 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

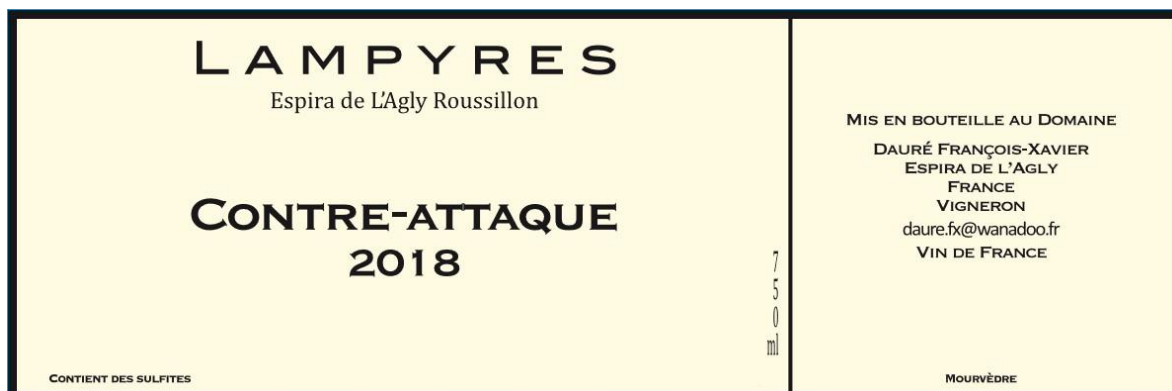
**Yield:** 35 hl/ha

**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 unfinned and unfiltered.

**pH:** 3.50

**Total SO<sub>2</sub>:** 20ppm



## 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 11<sup>th</sup> 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 unfinned and unfiltered.

**pH:** 3.62

**Total SO<sub>2</sub>:** 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 13<sup>th</sup> 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 unfiltered and unfiltered.

**pH:** 3.55

**Total SO<sub>2</sub>:** <10ppm

