

Domaine de la Goguette 'Pipelette' Blanc 2025

Region: Southern Rhône

Appellation: Vin de France

Grapes: 50% Cinsault, 35% Viognier, 15% Vermentino

Average Vine Age: Cinsault (7 years), Viognier (30 years), Vermentino (6 years)

Altitude: 165 feet (50m)

Soils/Terroir: Clay-limestone (argilo-calcaire) soils from southwest exposed parcels.

Farming: Organic

Harvest: Hand harvested

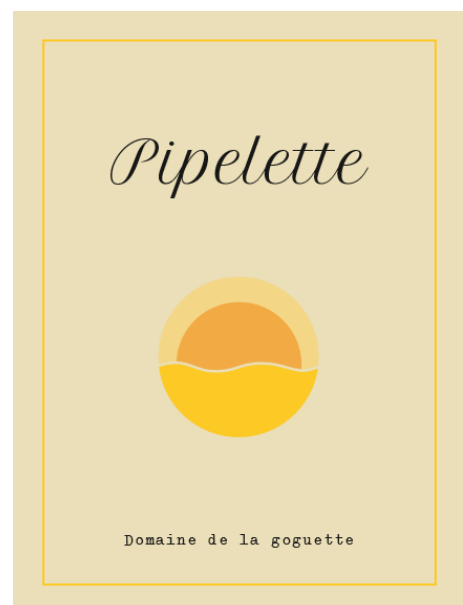
Yield: 30hl/ha

Winemaking: The three grape varieties were directly pressed upon arrival in the cellar and placed into stainless-steel tanks. The Cinsault is vinified by itself, while the Viognier and Vermentino are co-fermented. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees, and no sulfur additions were made during the vinification of this wine.

Maturation: The components were aged separately for 6 months in stainless-steel tanks. 2 months prior to bottling the components were blended and a low dose of sulfur added (1g/HL). Bottled without fining or filtration.

pH: 3.32

Sulfur: <10ppm total SO₂, <7ppm free SO₂



Domaine de la Goguette 'Chemin Radieux' Rouge 2025

Region: Southern Rhône

Appellation: Vin de France

Grapes: 70% Syrah, 30% Grenache Noir

Average Vine Age: Syrah (36 years), Grenache Noir (50 years)

Altitude: 165 feet (50m)

Soils/Terroir: Sandy red clay (argiles sableuses) with a northern exposition for the Syrah, and clay-limestone (argilo-calcaire) with a southern exposition for the Grenache Noir

Farming: Organic

Harvest: Hand harvested

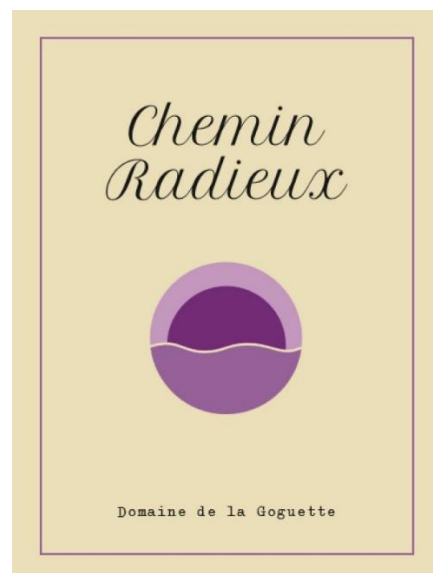
Yield: 25 hl/ha

Winemaking: The whole bunches of Syrah and Grenache Noir were placed in separate fiber tanks for a 10 to 12-day semi-carbonic maceration. After which the tanks were pressed, and the juice transferred back to fiber tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation, and no sulfur additions were made during the vinification of this wine.

Maturation: The components were aged separately for 6 months in finer tanks. 2 months prior to bottling the components were blended in a large stainless-steel tank. Bottled without fining, filtration, or sulfur additions.

pH: 3.49

Sulfur: <10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'La Siesta' Rosé 2025

Region: Southern Rhône

Appellation: Vin de France

Grapes: 50% Syrah, 30% Grenache Noir, 20% Viognier

Average Vine Age: 35 years-old

Altitude: 165 feet (50m)

Soils/Terroir: Sandy red clay (argiles sableuses) for the Syrah, and clay-limestone (argilo-calcaire) for the Viognier and Grenache Noir. The parcels have a northern exposition.

Farming: Organic

Harvest: Hand harvested

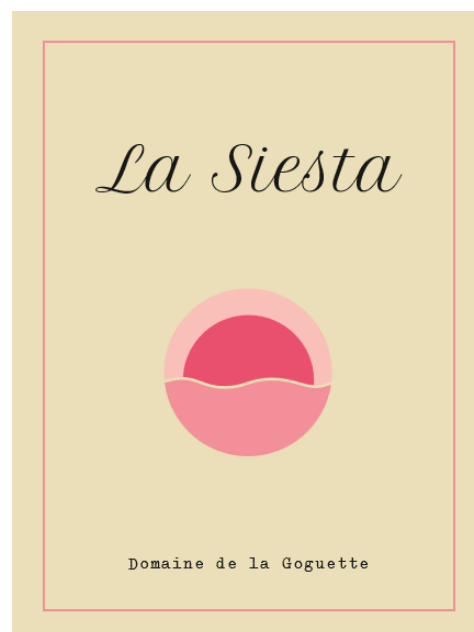
Yield: 30 hl/ha

Winemaking: The Grenache Noir was harvested first, directly pressed, and placed in a fiber tank to start fermentation. The Syrah and the Viognier were harvested a day later, blended at the press, and co-fermented in fiber tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. The components were blended after 4 days of fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in fiber tanks on the fine lees. 2 months prior to bottling a low dose of sulfur was added (1g/HL). Bottled without fining or filtration.

pH: 3.4

Sulfur: <10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'Mama' Rouge 2025

Region: Southern Rhône

Appellation: Vin de France

Grapes: 90% Grenache Noir, 10% Cinsault (the Cinsault was sourced from a Biodynamic certified vineyards in the Southern Rhône)

Average Vine Age: 52 years-old

Altitude: 130 to 165 feet (40-50m)

Soils/Terroir: Sandy red clay (argiles sableuses) and clay-limestone (argilo-calcaire). The parcels have a southern exposition.

Farming: Organic

Harvest: Hand harvested

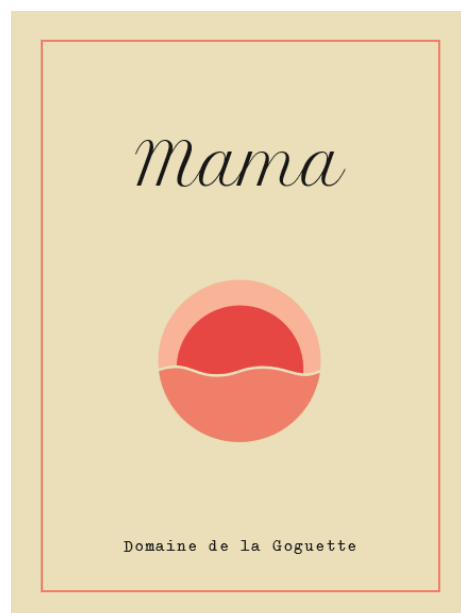
Yield: 25hl/ha

Winemaking: The Grenache Noir and Cinsault were harvested on the same day and the whole grape clusters placed in the same large concrete tank. Macerated whole cluster (semi-carbonic) for 13-days. Pressed on the 14th day and transferred back to the large concrete tank to finish fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts, and no sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in a large concrete tank. Bottled without fining, filtration, or sulfur additions.

pH: 3.55

Sulfur: <10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'Patine' 2022

Region: Southern Rhône

Appellation: Vin de France

Grapes: 100% Grenache Noir

Average Vine Age: 52 years-old

Altitude: 165 feet (50m)

Soils/Terroir: Sandy red clay (argiles sableuses) with a southern exposition.

Farming: Organic

Harvest: Hand harvested

Yield: 15hl/ha

Winemaking: The grapes were harvested approximately a week later than normal and directly pressed upon arrival in the cellar. The juice was placed directly into a used 228L French oak barrel for fermentation. Fermentation began spontaneously using only the naturally occurring indigenous yeasts, and no sulfur additions were made during the vinification of this wine. At the completion of fermentation, the wine was at 16% alcohol with 4g of residual sugar.

Maturation: Aged 30 months in a used 228L French oak barrel. Regular topping up of the barrel for the first 6 months only, then 24 months with no topping up. Transferred to a small stainless-steel tank for a further 6 months of ageing before bottling. Bottled without fining, filtration, or sulfur additions.

pH: 3.42

Sulfur: <10ppm total SO₂, no free SO₂ detected

Patine

Domaine de la Goguette 'Pipelette' Blanc 2024

Region: Southern Rhône

Appellation: Vin de France

Grapes: 50% Cinsault, 35% Viognier, 15% Vermentino (the Cinsault is sourced from Organic certified vineyards in the Southern Rhône)

Average Vine Age: Cinsault (6 years), Viognier (30 years), Vermentino (5 years)

Altitude: 165 feet (50m)

Soils/Terroir: Clay-limestone (argilo-calcaire) soils from southwest exposed parcels.

Farming: Organic

Harvest: Hand harvested

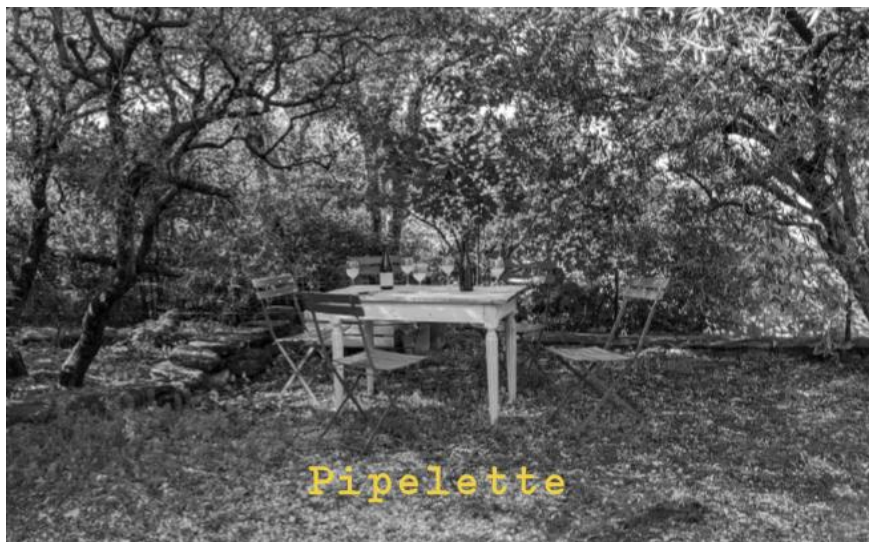
Yield: 30hl/ha

Winemaking: The three grape varieties were harvested and vinified separately, with each variety being directly pressed into stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees, and no sulfur additions were made during the vinification of this wine.

Maturation: The components were aged separately for 6 months in stainless-steel tanks. 2 months prior to bottling the wine is blended. Bottled without fining, filtration, or sulfur additions.

pH: 3.55

Sulfur: 10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'La Siesta' Rosé 2024

Region: Southern Rhône

Appellation: Vin de France

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

Average Vine Age: 31 years-old

Altitude: 165 feet (50m)

Soils/Terroir: Sandy red clay (argiles sableuses) for the Syrah, and clay-limestone (argilo-calcaire) for the Viognier and Grenache Noir

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The Syrah and the Viognier were harvested on the same day, directly pressed, and co-fermented in fiber tanks. The whole bunches of Grenache Noir were placed in a stainless-steel tank for an 8-day carbonic maceration. On the 9th day the Grenache Noire was pressed, and the juice transferred to fiber tanks to complete fermentation. Only the naturally occurring indigenous yeasts were used for fermentation, and the components blended after the completion of malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in fiber tanks on the fine lees. 1 month prior to bottling a low dose of sulfur (1g/hl) was added to the wine. Bottled without fining or filtration.

pH: 3.6

Sulfur: 10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'Mama' Rouge 2024

Region: Southern Rhône

Appellation: Vin de France

Grapes: 90% Grenache Noir, 10% Cinsault (the Cinsault was sourced from Biodynamic certified vineyards in the Southern Rhône)

Average Vine Age: 51 years

Altitude: 130 to 165 feet (40-50m)

Soils/Terroir: Sandy red clay (argiles sableuses) and clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: The Grenache Noir and Cinsault were harvested on the same day. 80% of the Grenache Noir is macerated full carbonic for 8 days in large concrete tanks. The grapes were pressed on the 9th days and transferred back to concrete tanks to complete fermentation. All the Cinsault and 20% of the Grenache Noir undergo a 14-day whole cluster maceration (semi-carbonic) in large concrete tanks. On the 15th day the grapes were pressed and transferred back to concrete tanks to finish fermentation. Only the naturally occurring indigenous yeasts were used for fermentation. After the completion of malolactic fermentation, the components were blended. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months, 80% in fiber tanks and 20% in used 228L and 500L oak barrels of 3 to 6 vintages. Bottled without fining, filtration, or sulfur additions.

pH: 3.66

Sulfur: 10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'Bleu Ciel' Blanc 2023

Region: Southern Rhône

Appellation: Vin de France

Grapes: 60% Viognier, 40% Bourboulenc (the Bourboulenc is sourced from Organic certified vineyards in the Southern Rhône)

Average Vine Age: Viognier (30 years), Bourboulenc (40 years)

Altitude: 165 feet (50m)

Soils/Terroir: Clay-limestone (argilo-calcaire), with south and southwest expositions

Farming: Organic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: The whole bunches of Viognier and Bourboulenc were directly pressed into separate stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Mid-fermentation the Viognier and a small part of the Bourboulenc were transferred to used 3-year-old 228L French oak barrels and a new 400L French oak demi-muid. No sulfur additions were made during the vinification of this wine.

Maturation: Aged separately for 15 months – 70% in used 3-year-old 228L French oak barrels and a new 400L French oak demi-muid, and 30% in stainless steel tanks. At 15 months the components are blended and age a further 3 months in stainless steel. 1g/hL of sulfur was added before bottling. Bottled without fining or filtration.

pH: 3.35

Sulfur: 10ppm total SO₂, <5ppm free SO₂



Domaine de la Goguette 'Pipelette' Blanc 2023

Region: Southern Rhône

Appellation: Vin de France

Grapes: 60% Clairette, 40% Cinsault (all négociant fruit sourced from Biodynamic certified vineyards in the Southern Rhône)

Average Vine Age: Clairette (15 years), Cinsault (5 years)

Altitude: 165 feet (50m)

Soils/Terroir: Clay-limestone (argilo-calcaire) and loam (limoneux)

Farming: Organic

Harvest: Hand harvested

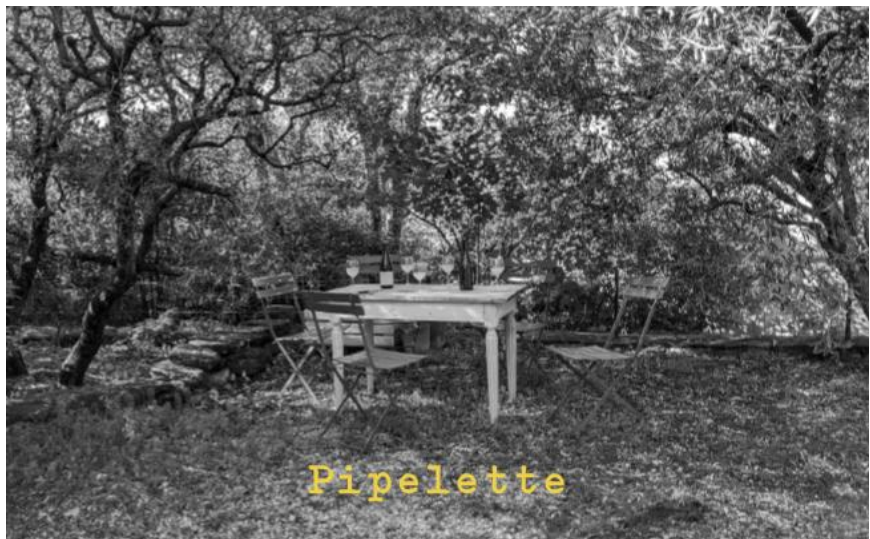
Yield: 30hl/ha

Winemaking: The Clairette and Cinsault were harvested and vinified separately, with each variety being directly pressed into stainless-steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. No stirring of the lees and the components were blended after the completion of malolactic fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 7 months in stainless-steel tanks. Bottled without fining or filtration.

pH: 3.39

Total SO2: <5ppm



Domaine de la Goguette 'La Siesta' Rouge 2023

Region: Southern Rhône

Appellation: Vin de France

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

Average Vine Age: 30 years-old

Altitude: 165 feet (50m)

Soils/Terroir: Sandy red clay (argiles sableuses) for the Syrah, and clay-limestone (argilo-calcaire) for the Viognier and Grenache Noir

Farming: Organic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: Half of the Syrah and all the Viognier were whole bunch macerated for 8 days in fiber tanks. On the 9th day the grapes were pressed, and the juice transferred back to fiber tanks to complete fermentation. The other half of the Syrah and the Grenache Noir were directly pressed upon arrival in the cellar and fermented separately in fiber tanks. Only the naturally occurring indigenous yeasts were used for fermentation. After the completion of malolactic fermentation, the components were blended.

Maturation: Aged 7 months in concrete tanks on the fine lees. 1 month prior to bottling a low dose of sulfur (1g/hl) was added to the wine. Bottled without fining or filtration.

pH: 3.6

Total SO₂: <10ppm



Domaine de la Goguette 'Mama' Rouge 2023

Region: Southern Rhône

Appellation: Vin de France

Grapes: 90% Grenache Noir, 10% Cinsault (the Cinsault was sourced from Biodynamic certified vineyards in the Southern Rhône)

Average Vine Age: 50 years

Altitude: 130 to 165 feet (40-50m)

Soils/Terroir: Sandy red clay (argiles sableuses) and Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: The Grenache Noir and Cinsault were harvested on the same day and undergo a 12-day whole cluster maceration (semi-carbonic) in large concrete tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 12th day the grapes were pressed and transferred back to the concrete tanks to finish fermentation.

Maturation: Aged 8 months, 70% in fiber tanks and 30% in used 228L and 500L oak barrels of 3 to 6 vintages. 1 month prior to bottling a low dose of sulfur (1g/hl) was added to the wine. Bottled without fining or filtration.

pH: 3.66

Total SO₂: <10ppm



Domaine de la Goguette 'Swimming Poul' Maceration 2023

Region: Southern Rhône

Appellation: Vin de France

Grapes: 34% Picpoul Blanc, 33% Picpoul Gris, 33% Picpoul Noir (all négociant fruit sourced from Biodynamic certified vineyards in the Southern Rhône)

Average Vine Age: 80 years-old

Altitude: 165 feet (50m)

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

Farming: Organic

Harvest: Hand harvested

Yield: 20hl/ha

Winemaking: All the grapes were harvested on the same day and undergo a 9-day whole cluster maceration in fiber tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. On the 10th day the grapes were pressed and transferred back to fiber tanks to finish fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 7 months in concrete tanks. Bottled without fining or filtration.

pH: 3.54

Total SO₂: <5ppm



Domaine de la Goguette 'Bleu Ciel' Blanc 2022

Region: Southern Rhône

Appellation: Vin de France

Grapes: 50% Grenache Blanc, 50% Bourboulenc (all négociant fruit sourced from Organic certified vineyards in the Southern Rhône)

Average Vine Age: Grenache Blanc (7 years), Bourboulenc (40 years)

Altitude: 165 feet (50m)

Soils/Terroir: Clay-limestone (argilo-calcaire) and loam (limoneux)

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Winemaking: The whole bunches of Grenache Blanc and Bourboulenc were directly pressed and upon arrival in the cellar. The Grenache Blanc is transferred to fiber tanks and the Bourboulenc to stainless steel tanks. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. Mid-fermentation the Grenache Blanc was transferred to used 228L and 500L oak barrels of 3 to 5 vintages. No sulfur additions were made during the vinification of this wine.

Maturation: Aged separately for 5 months – the Grenache Blanc in used 228L and 500L oak barrels, and the Bourboulenc in stainless steel tanks. At 5 months the components are blended and age a further 2 months in stainless steel. Bottled without fining or filtration.

pH: 3.41

Total SO₂: <5ppm



Domaine de la Goguette 'La Siesta' Rosé 2022

Region: Southern Rhône

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: 33 years

Altitude: 130 feet (40m)

Soils/Terroir: Sandy red clay (argiles sableuses)

Farming: Organic

Harvest: Hand harvested

Yield: 37hl/ha

Winemaking: The whole bunches are directly pressed upon arrival in the cellar. Spontaneous 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 for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 3 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.4

Total SO₂: <10ppm



Domaine de la Goguette 'Mama' Rouge 2022

Region: Southern Rhône

Appellation: Vin de France

Grapes: 100% Grenache Noir

Average Vine Age: 46 years

Altitude: 130 feet (40m)

Soils/Terroir: Sandy clay (argiles sableuses) and Clay-limestone (argilo-calcaire)

Farming: Organic

Harvest: Hand harvested

Yield: 27hl/ha

Winemaking: Whole cluster fermented (semi-carbonic) in a closed top fiberglass vats for 10 days. On the morning of the 11th day the grapes were pressed and transferred to open vats to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months, 70% in concrete tanks and 30% in in used 228L and 500L oak barrels of 3 to 5 vintages. Bottled without fining or filtration.

pH: 3.55

Total SO2: <5ppm



Domaine de la Goguette 'La Siesta' Rosé 2021

Region: Southern Rhône

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: 33 years

Altitude: 130 feet (40m)

Soils/Terroir: Argiles Sableuses (sandy clay soils)

Farming: Organic

Harvest: Hand harvested

Yield: 23hl/ha

Winemaking: The whole bunches are directly pressed upon arrival in the cellar. Spontaneous 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 for ageing. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in stainless steel tanks. Bottled without fining or filtration.

pH: 3.33

Total SO₂: <10ppm



Domaine de la Goguette 'L'Oubliée' Rouge 2021

Region: Southern Rhône

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: 33 years

Altitude: 130 feet (40m)

Soils/Terroir: Argiles Sableuses (sandy red clay soils)

Farming: Organic

Harvest: Hand harvested

Yield: 21hl/ha

Winemaking: Whole cluster fermented in fiberglass vats for 9 days. On the morning of the 10th day the grapes were pressed, and the press juice combined with the free run juice to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in used French oak barrels, then racked into a stainless-steel tank to age for a further 5 months. Bottled without fining or filtration.

pH: 3.33

Total SO₂: <10ppm



Domaine de la Goguette 'Les Pieds dans l'eau' Rouge 2021

Region: Southern Rhône

Appellation: Vin de France

Grapes: 80% Grenache, 20% Syrah

Average Vine Age: Grenache (27 years), Syrah (33 years)

Altitude: 130 feet (40m)

Soils/Terroir: Argiles Sableuses (sandy clay soils)

Farming: Organic

Harvest: Hand harvested

Yield: 28hl/ha

Winemaking: The Grenache and Syrah were harvested on the same day and co-fermented in concrete tanks. The grapes at the bottom of the tank were crushed and the remaining grapes left intact as full clusters. Fermentation began spontaneously using only the naturally occurring indigenous yeasts. After 12 days the grapes were pressed and transferred back to concrete tanks to finish fermentation. No sulfur additions were made during the vinification of this wine.

Maturation: Aged 8 months in concrete tanks (75%) and used French oak barrels (25%). Bottled without fining or filtration.

pH: 3.2

Total SO₂: <10ppm



Domaine de la Goguette 'Prima Vera' Rouge 2021

Region: Southern Rhône

Appellation: Vin de France

Grapes: 100% Grenache

Average Vine Age: 45 years

Altitude: 130 feet (40m)

Soils/Terroir: Argiles Sableuses (sandy clay soils)

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: Whole cluster fermented in fiberglass vats for 8 days. On the morning of the 9th day the grapes were pressed, and the press juice combined with the free run juice to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. At the completion of malolactic fermentation, a very low dose of sulfur (.8g/hl) was added to the wine.

Maturation: Aged 8 months in concrete tanks. Bottled without fining or filtration.

pH: 3.29

Total SO₂: 15ppm

