

AN OFFERING FROM A BLEEDING HEART

L'Irrésistible 2022

GRENACHE · SYRAH · CARIÑENA · ROSÉ

93 POINTS · INTERNATIONAL WINE & SPIRIT COMPETITION 2024

A rosé for the table, born of a saignée: no pressure on the grapes, only the juice they give of themselves, like a woman who has given all her heart. Grenache, Syrah and Cariñena, aged in acacia casks: the brilliance of fruit, and the poise a great table demands.

COLOUR	Bright, vivid cherry.
NOSE	Fresh strawberry, then exotic fruit, mango and grapefruit, with a touch of turmeric; ending on melon.
PALATE	Fruit and acidity in perfect tension. Honeyed elderflower mid-palate; a long finish of greengage and stone.



2022

What time has done

HARVEST	VINIFICATION	AGEING	KEEPS
2022	Saignée	6 months	10 years
DO Montsant	low-temperature fermentation	in acacia casks	time reveals

VINIFICATION

No press, no force: we bleed the vat and keep only what the grapes give freely. Then a slow, cool fermentation, to keep every spark of fruit.

AT THE TABLE

Blue lobster, citrus butter · Sea bream ceviche with grapefruit · Free-range chicken in mild curry

ALCOHOL	PH
14.5%	3.25
ACIDITY	
5.5 g/L	



A wine is a place, captured at one moment in time. We do not recreate it. We preserve it. Time does the rest.

TERROIR & ARCHITECTURE · MINIMAL INTERVENTION · SILENCE IN BOTTLE · TIME REVEALS

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