

DOMAINE LES CARMELS

WINEGROWERS FARMERS SINCE 2010





«Your earth is in love with you Sophie !»

In 2010, Yorick and Sophie Lavaud take over 15ha of lands and cultivate it in organic farming in the village of Langoiran. The little domain consists in equal shares of woodland, meadows and vineyards. This positioning allowed our couple to be part of a global environmental approach from the beginning to establish their family in this small heaven : Les Carmels.

The soil

All in one piece, the vineyard curls on a hillcock made of several colors of clay that «cling to you like a lover», literally on your boots ! As ever in this area -few kilometers from the Garonne river- the soil is extremely varied, with a deep limestone bedrock, rocky and clayey areas. The vines have been well established here for decades : at a depth of 8 meters, the subsoil is observed to be full of roots.

The culture of the vineyard

Two words : Simple and Natural. The vineyard is operated with a strict biological approach since the beginning and the European organic label AB obtained in 2013 is not an end in itself. Lots of energy is dedicated to the work of the ground and to the green operations and also to control a qualitative grassing. This work serves a dual purpose : to make the vine more durable and to limit the number of grapes bunches for each vine so it can give all its energy and sugar to these few bunches. Instead of using chemical methods we use nature as our ally : fauna and flora diversity.

Les Carmels : a little farm paradise

The woodlands and meadows that surround the plots of vines are a source of agroecological assets thanks to the association of species of crops. Hedges, fruit and deciduous trees, downy oaks... Agroforestry allows to recreate a real ecosystem as well as a diversification of incomes, at a time when farmers are more and more affected by climatic hazards.

Apple, fig, peach and plum trees... The orchard, located by the house, is a safe place for Jambon and its laying hens. It produces crops that will be picked up before the grape harvest starts in September. The vegetable garden, also cultivated in organic farming, runs along the main path that leads to the domain, and provides seasonal fruits and vegetables all year long.

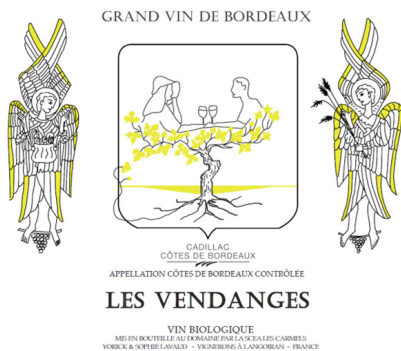


LES VENDANGES

The cuvée is deliberately traditional.

The wine is put into barrels in Novembre and aged for 15 months before bottling : 500L french oak barrels - 1/3 new only- and sandstone jars. This ageing time will bring to the Vendanges all a great wine needs without altering it ; it shows the true potential of the cuvee, its powerfull aromas and its good lifespan.

- Assemblage Merlot, Cabernet-Sauvignon et Cabernet-Franc
- AOP Cadillac Côtes-de-Bordeaux
- Soil : Clay & limestone
- 12 months minimum in 500L french oak barrels and sandstone jars.



LES CAPRICES

This cuvee was dreamed up to highlight Les Carmels' terroir's delicacy and freshness.

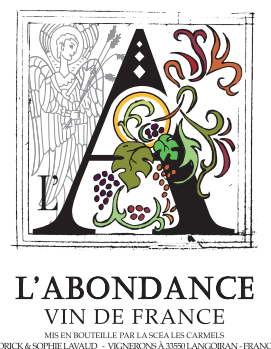
- Merlot
- AOP Cadillac Côtes-de-Bordeaux
- Soil : Clay and Limestone
- 4 to 6 months in stainless steel vats
- No sulfur added



L'ABONDANCE

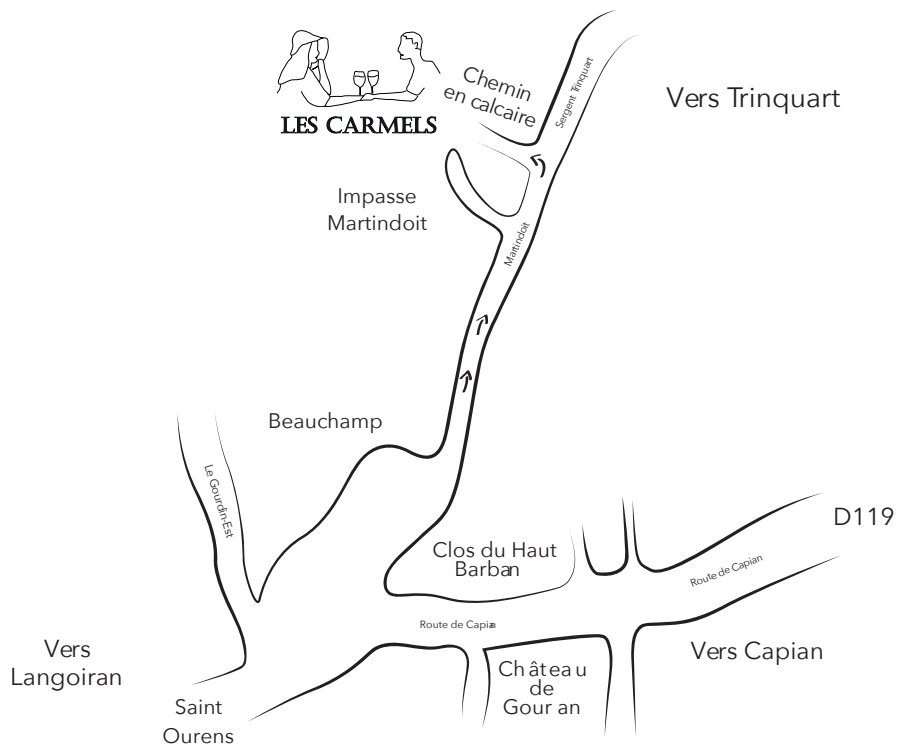
This new cuvee is produced with young Malbecs planted in 2018. The big frost of 1956 has nearly took this representative grape variety of Bordeaux out of its home growing region. Productive, powerfull and aromatic, the potential of the Malbec is exalted here. L'Abondance is vinified with indigeneous yeasts and no sulfur is added in order to keep the purity of the fruit and the wine.

- Malbec
- Wine of France
- Soil : Clay and Limestone
- 12 months in sandstone jars
- Certified Natural Wine





YORICK ET SOPHIE LAVAUD



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