

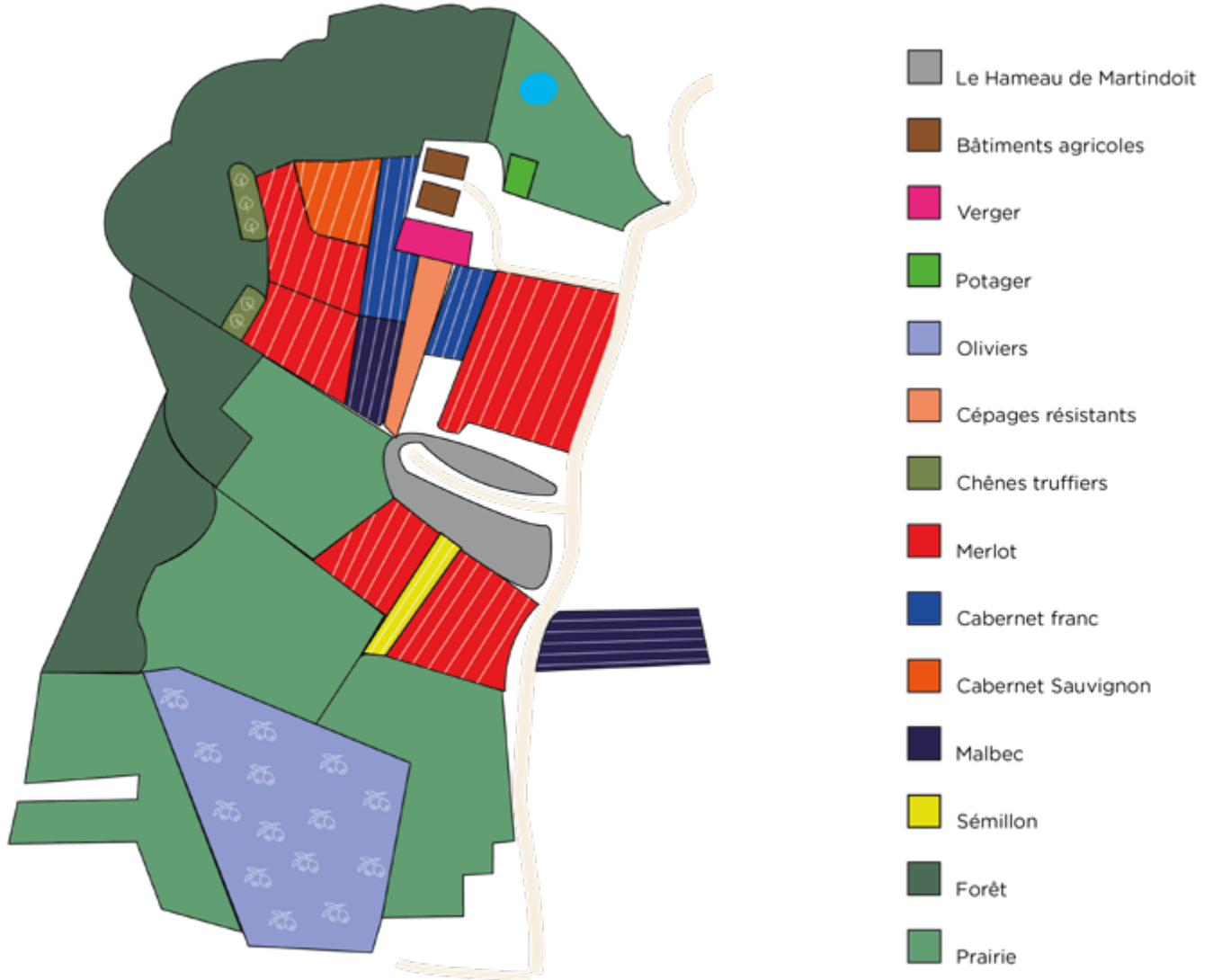
DOMAINE LES CARMELS

WINEGROWERS FARMERS SINCE 2010





Lieu-dit Martindoit - Langoiran



In 2010, Yorick and Sophie Lavaud take back land they cultivate directly in organic farming on the commune of Langoiran. The small estate is composed of a third of wood, meadows and vines, which allowed our couple to integrate into a global environmental approach from the start to establish their family life in this paradise: the Carmels.



Les Carmels: a small farmer's paradise

The presence of wood and meadows around the vineyard plots brings benefits agroecological thanks to the association of species and crops. Hedges, fruit trees and deciduous trees, truffle oaks... Agroforestry helps to recreate a true ecosystem as well as income diversification, at a time when we are increasingly affected by the vagaries of climate.

Apple trees, fig trees, peach trees, plum trees... the orchard, located a few meters from the house, is a haven for Lardon, Rosette, Pancetta and laying hens. It allows you to harvest fruits before the harvest. The vegetable garden, also cultivated in agriculture organic, offers us seasonal fruits and vegetables throughout the year. Olive trees were planted in 2025 for future production of organic olive oil and organic mouth olives.





«She is in love, your Earth, Sophie!»

In one piece, the vines surround a nipple made of clay of all colors, which «sticks to the boots», and literally!

But as usual in this area, a few kilometers from the Garonne, the terroir is extremely varied with a deep limestone mother rock and gravel on the surface too.

The vine has been very well established for decades: at a depth of 8m, the subsoil is covered with roots!

The culture of the vine

Two words: simple and natural. The vineyard has been committed to an organic approach from the outset and obtaining the AB label in 2013 is by no means an end in itself.

A lot of energy is devoted to tilling the soil as well as to green operations, and a high-quality grass cover is mastered so that the vines can give the best of themselves.

The objective here is twofold: to sustain the plant and limit the number of grape clusters per vine, so that the plant can devote its energy and sugar to these few clusters. Instead of using chemical methods, we use Nature as an ally: diversity of fauna and flora.





From the heart to the vine, from the heart to the bottle!

Wine is not made, it is accompanied. At the estate, a watch daily on each vine stock helps to maintain a lively vineyard.

From the vineyard to the cellar, their daily life is guided by a constant search for excellence and a deeply rooted passion. This meticulous care and love of a job well done is transmitted from the soil to the grape, then from the grape to the glass.

Each vintage we sign is the mirror of this dedication daily: a genuine, sincere and generous artisan wine made to be shared.





Les Carmels: a living refuge in the heart of nature

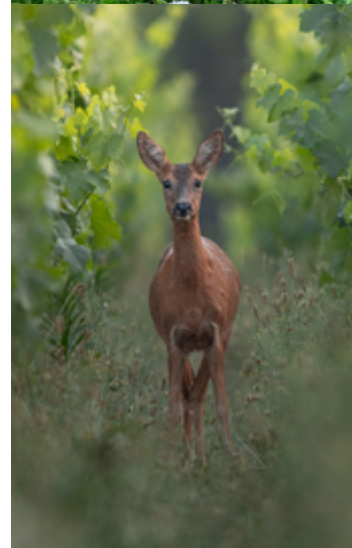
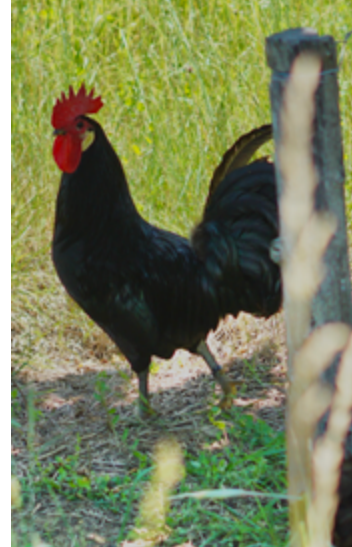
At Les Carmels, nature expresses itself in full freedom. It is a real haven of peace where the animals dictate the rhythm of the days.

The great supervisor of this paradise is Papillon. This curious cat surveys the estate with one eye. attentive, watching over the three pigs and the chickens accompanied by their adorable little ones chicks.

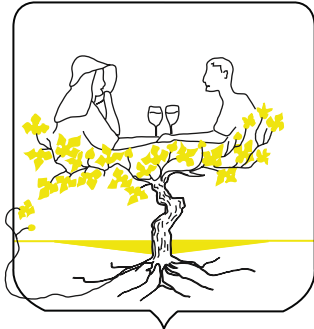
Together, under the shade of the orchard, all this cheerful troupe brings an animation full of tenderness to our green setting. But the magic of the Carmels also lies in its secret visitors.

At the edge of the woods, majestic deer roam freely in the heart of the vineyards. We willingly forgive them for their greed when they come to steal a few grapes, as their silent presence amazes everyday life.

It's this harmonious cohabitation between the rituals of our animals and the freedom of wildlife sauvage, which makes the Carmels a singular place.



GRAND VIN DE BORDEAUX

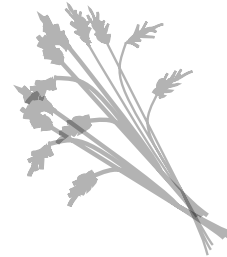


CHATEAU
CÔTES DE BORDEAUX

LES VENDANGES

CUVÉE LES VENDANGES

- Merlot + Cabernet franc + Cabernet Sauvignon
- Aged for 15 months in jars for the Cabernets franc & Sauvignon and in French oak barrels for the Merlot
- Very little sulphite
- Complex & heady bouquet, textured and greedy palate



CHATEAU
CÔTES DE BORDEAUX

APPELLATION CÔTES DE BORDEAUX CONTRÔLÉE

LES CAPRICES

CUVÉE LES CAPRICES

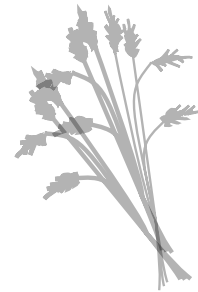
- Merlot - Vin Méthode Nature
- No sulphite
- Fruit, fruit, and spices, all round and smooth.



L'ABONDANCE

CUVÉE L'ABONDANCE

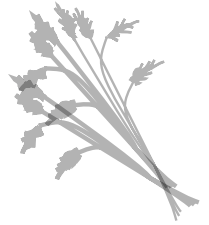
- Malbec - Vin Méthode Nature
- Raising one year in jars by choice
- No sulfur
- Floral and peppery nose, creamy texture



LA RENAISSANCE

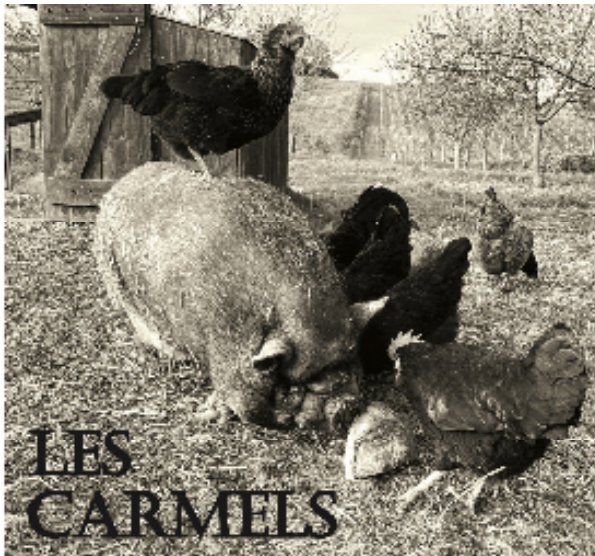
CUVÉE LA RENAISSANCE

- Very smoothly, on an atypical profile
- Cabernet franc - Vin Méthode Nature
- Vinification & short aging in a sandstone jar
- Explosion of blackcurrant and violet on the nose and in the mouth. Intense aromatic persistence.



CUVÉE MAMMAMIA

- Blanc sec
- Sémillon under its most mature expression
- Batonnage in 500-liter barrels and short breeding in sandstone jars
- Candied white fruits - Minerality, texture and nice freshness on the finish.



CUVÉES COPAINS COMME COCHONS

Blanc sec – Vin Méthode Nature

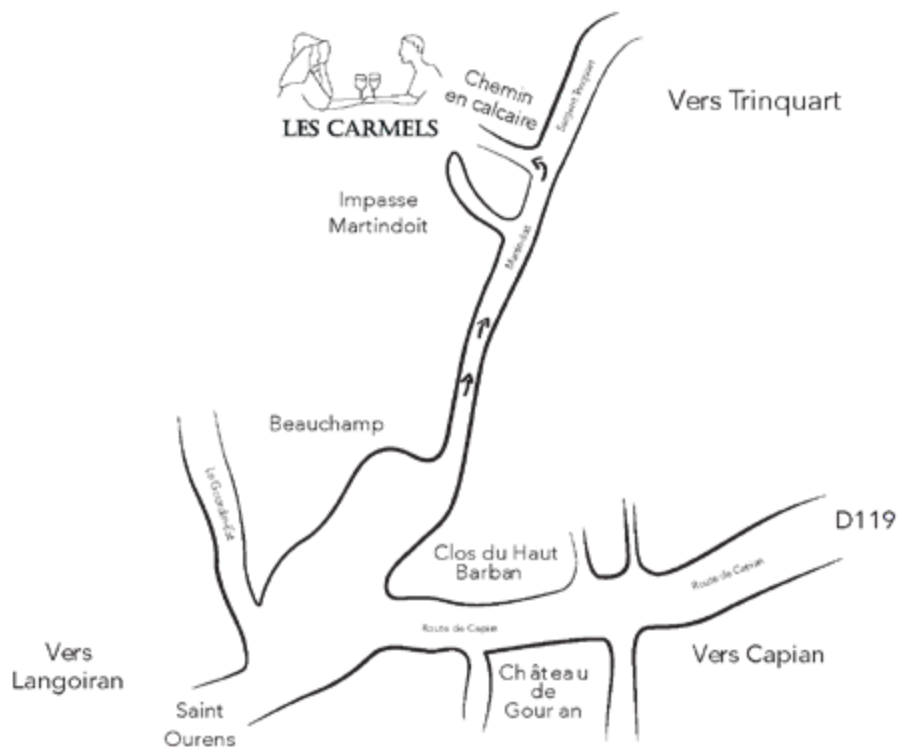
- Cabernet Franc in black and white
- Vinification & aging in sandstone jars
- No sulphite added
- Low alcohol percentage (11%)
- Great drinkability - Floral notes highlighted by a beautiful acid frame - Purity and lightness on the palate

Rouge léger – Vin Méthode Nature

- Infusion of Malbec: maceration for 3 days
- Vinification & aging in sandstone jars
- No sulphite added
- Low alcohol percentage (11.5%)
- Small red fruits – a beautiful acid frame



YORICK ET SOPHIE LAVAUD



AGRICULTEURS VIGNERONS DEPUIS 2010

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