

Clot de l'Origine

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Soif de Plaisir



Marc Barriot established a small estate (10ha) in 2004 in the Languedoc-Roussillon. He produces white, red and a sweet natural wine in the valley of Agly, from schiste, limestone and granit soils. He works mainly by hand biodynamically and in the cellar too. All the wines are aged in old oak or foudre. They are very unique in their style, including the aim of fruit, equilibre and finesse.

Nestled on the Mediterranean coast between southern Rhône and Spain, Roussillon is one of France's most dynamic viticultural areas. This bottling from sub-appellation Latour de France is a blend of:

50% Carignan, 40% Syrah, 10% Grenache

Whole cluster fermentation.

In the glass, aromas of ripe red and dark fruit mingle with hints of cocoa and licorice, leading into intense red and black berry fruit, spice and an attractive minerality.

Drink it with cassoulet, roasted meats and game, hearty stews, barbecue and Mediterranean cuisine.

Certified organic. Vegan. No added sulfites.

Total production on all wines: 15,000 bottles



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