



GB Anglais

Tasting Note and Presentation of the Domaine & the Wines – Les Obrières – Laboratory of Life in the Heart of Languedoc

Who We Are

The **Les Obrières Estate** is a committed vineyard located between Béziers and Pézenas, in the heart of Languedoc (Hérault, France). Led by **Sara & Charles**, a passionate duo, this estate represents a meeting of craftsmanship, respect for life, and viticultural experimentation. "Les Obrières" means "worker" in Occitan — a tribute to the hand and the care that guide each step from the vine to the cellar.

Set on **villafranchian terraces bathed in Mediterranean light**, the estate cultivates about **7–8 hectares of vines** under **organic farming** (Ecocert certified), with practices transitioning to **biodynamics**, promoting biodiversity, agroecology, and living soils. Here, no standard winemaking: each fermentation is done with **native yeasts, little or no additives**, to produce wines that are **authentic, lively, precise, and generous**.

The project is **human and sustainable**, blending traditional know-how with environmentally respectful innovations, while exploring **ancient and atypical Mediterranean grape varieties**.

Presentation of the Wines & Food Pairings

Mossa Nova – Natural Sparkling Rosé (Vin de France)

Style: Fresh and festive natural sparkling rosé.

Aromas & Pairings: English candy, crushed strawberry, yogurt. Ideal for **aperitifs, brunches, light red fruit desserts, chocolate, or summer tapas**.

Monello – Natural Sparkling White (Vin de France)

Style: Fine and dynamic sparkling white, delicate aromatics, marked freshness.

Aromas & Pairings: Floral notes. Perfect for **aperitifs, seafood, light Asian dishes, or celebrations**.

Les Fringants – White Wine (IGP PAYS D'OC)

Style: Dry, lively, expressive white wine, made from Viognier, unfiltered. Notes of peach, apricot, and pear. Ideal with **grilled fish, seafood, fresh salads, or mild cheeses**.

Manhac – Rosé Wine (Vin de France)

Style: Fruity, fresh, and approachable rosé, with red berry aromas.

Aromas & Pairings: Strawberry, raspberry. Perfect with **tapas, light grilled dishes, summer salads, or Mediterranean cuisine**.



Cool y Coule – Red Wine (IGP PAYS D’OC)

Style: Light, smooth red with soft tannins, notes of red fruits, violet & rose. Pairs with **red meats, light game, stews, or aged cheeses.**

La Pointe – Red Wine (Natural Method – Centenary Carignan)

Style: Bold natural red, intense and deep, without added sulfites.

Aromas & Pairings: Black cherry, plum, earthy notes, and spices. Matches **terroir dishes, braised meats, aged cheeses, or spicy dishes with sauce.**

Amfora – Red Wine (Centenary Carignan – 36 months aged in amphorae)

Style: Intense, characterful red with silky, mellow tannins.

Aromas & Pairings: Dark berries, light spices. Suits **terroir dishes, braised meats, aged cheeses, or spicy dishes with sauce.**

Conclusion

The wines of **Les Obrières Estate** reflect a strong viticultural philosophy: authenticity, respect for nature, and expression of terroir. Each wine tells a different story, but all share a clear signature: a **lively, sincere wine deeply rooted in Mediterranean Languedoc.**