



THE TERROIR

Perched on the foothills of the Haut Languedoc, Allegria's vineyards are located in the commune of Caux, north of the little town of Pezenas. Considered the "Saint Emilion" of Languedoc, Pézenas is one of the most beautiful architectural heritages of the area. Host to a community of young winemakers as dynamic as they are talented, their wines are crafted with a true local identity; wines distinguished by their aromatic finesse and aging potential

THE WINE ESTATE IN BRIEF

Created in 2008, Allegria is the culmination of a family's dream and a strong Franco-Argentine friendship. All the elements for a radical change in their life were clear: after eight years as marketing manager with Moët Hennessy, Ghislain d'Aboville followed his passion for wine and furthered his studies in oenology and winemaking, accompanied by his family in this adventure. Learning on the job, he participated in the winemaking at several large and famous Domains in Languedoc, Argentina and Tuscany. After searching for over two years around the Mediterranean area, Ghislain and Delphine finally settled with their family near Pezenas. The 9 hectares of vineyards, situated on the foothill of the volcano of Baumes is the perfect place to achieve their dream. Their ambition: create the first domain of Languedoc respectful of the environment. From converting their vineyards to organic farming, to carefully selecting the design and architecture of their buildings and cellar, the ideas come together: grass-thatched roof, rainwater collector, photovoltaic current ...

Discover while dining at the *Cantine of Allegria* – coming Summer 2010.

THE VINEYARD AND THE GRAPE VARIETALS

Nine acres form a beautiful mosaic of Mediterranean varieties - mostly Syrah and a lot of Mourvèdre, the foundation from which all great wines from the south are crafted. Not to be forgotten, a tiny plot of Carignan for which we have big ambitions! Finally Cinsault, appreciated for its ability to produce refreshing and lively Rosé wines. For the Whites, two celebrities: Marsanne and Roussanne, that have travelled from the Rhône Vallée just for you... Years of volcanic activity have profoundly transformed the soil of the vineyards. An asset that we will exploit to its fullest to obtain beautifully complex wines. This Cuvée Tribu d'A is composed of 50% Roussanne from a lot planted in 2001 and 50% Marsanne from a lot planted in 1986. The Marsanne has been handpicked on the 7th of September and the Roussanne on the 22th of September 2008.

THE PEOPLE THAT COUNT

Allegria is not the creation of a single person, but the fruit of the friendship between two families: la famille d'Aboville and the familia de la Mota. On one hand the passion and enthusiasm of a young family with 4 children; on the other the legendary Argentinean wine-maker, Roberto de la Mota, creator of the "Cheval des Andes" and most recently the Bodega Mendel, crafting wines recognized by all Malbec fans.

THE LITTLE THINGS THAT MAKE THE DIFFERENCE

As our wine comes from the earth, it is from the earth that we created the Allegria label. The artist Sabine Begue, creator of the ceramic workshop "Fille de Gaya", used clay to design the thematic element. Benoit Vollet, graphic designer, then photographed and transformed the images to express the source of life of Allegria. Some see fire, a magical and folkloric expression that illuminates our path, while others see algae - a source of primitive life. In any case, it is our "joie de vivre" that we want to communicate through these sparks of nature.

THE WINE, THE STYLE

Our only white wine, produced from two varieties: Marsanne, aged in tanks, and Roussanne aged in barrels. The two wines were blended together to create this cuvee called Tribu d'A. The Marsanne grape offers aromas of fresh fruit and peaches. Roussane brings intensity and ripeness, releasing notes of honey. With its vivacity, its structure and elegance, this wine will age perfectly over 2 to 5 years. An ideal match with a light fish sauce or creamy cheeses.

ITS ALL ABOUT THE DETAILS

Each grape variety has been vinified separately. The Roussanne was fermented in barrels and, after stirring the sediment, a practice called "bâtonnage", the wine has been left to age in the same barrels for 9 months. The Marsanne has been fermented and aged in tanks. Combining these wines created from the two techniques brings the intensity and the ripeness from the Roussane together with the fruitiness and the freshness of the Marsanne. This winning combination gives a perfectly balanced and harmonious Cuvée Tribu d'A.