

Nouvelle Vague Take off

Vin de France without added sulfites

Organic wine certified FR-BIO-01



Without added sulfites

Pour chaque bouteille Nouvelle Vague achetée,
1% de son prix est reversé à
Surfrider Foundation Europe.



The « Wine New Wave » ?

In the early 2000's Gregory Hecht & François Bannier started a boutique winery in the south of France. Because of their fresh new approach of winemaking and viticulture of the Old Midi, they were quickly seen as La Nouvelle Vague, the « new wave » in such an ancient and traditional region.

Led by their experiences gathered in other regions and countries, they want to make full of fruit wines, produced from organic grapes, bottled without fining, just slightly filtered.

Year after year the wine critics whilst praising their wines, nicknamed them « the wine beach boys » with their surfer looks.

Embracing this old surfers' nickname, Hecht & Bannier have imagined Nouvelle Vague wine range.

Nouvelle Vague Take off

- 100% Syrah from a plot of Syrah on the Saint Chinian appellation's heights.
- Without any inputs and added sulfites so as to preserve Syrah fruity character.
- Early harvesting to keep freshness and insure a good conservation of the wine.
- Cold fermentation with very little extraction to let express all the aromatic potential of Syrah. Ageing in stainless steel vat, away from oxygen, allowing the reducing nature of the grape variety to ensure its role as a natural preservative.

Variety : 100% Syrah. Clay-limestone soil in Saint Chinian

