



VIN DE FRANCE

KADANS 2024

The 2024 vintage was kind and well-balanced, allowing us to approach our first harvest with confidence and peace of mind. Following a winter and spring during which generous rainfall replenished the soils, no significant disease pressure developed, unlike in many other wine-growing regions across France.

The mild summer was punctuated by two timely storms on 6 July and 15 August, followed by two periods of rainfall in early September. These conditions allowed the grapes to reach optimal ripeness.

Blend

70% Syrah

30% Cabernet Franc

Harvest Dates

Syrah: 30 August 2024

Cabernet Franc: 30 September 2024

Winemaking

The grapes were fully destemmed and fermented with indigenous yeasts. Maceration lasted 21 days. The wine was then aged for 20 months in once- and twice-filled French oak barrels and 500-litre demi-muids. Bottled on 6 May 2026 on a fruit day, according to the biodynamic calendar.

Alcohol: 14.39% ABV

pH: 3.66

Production: 4,600 bottles, 150 magnums, and 25 jeroboams