



Moulin
de Lène

**FINEST
LANGUEDOC WINES**



A STORY

At the time of the Roman Empire in the Baetiris area, modern day Beziers, vineyards were cultivated on this land. The Roman aqueduct that goes through the domain and various remains are vestiges of these ancient times. The earliest information we have been able to find regarding the domain goes all the way back to 700 A.D. when a family from Albi (Tarn), named St. Juery, acquired the land. They developed it mainly for animal husbandry and the production of grains and grapes right through until 1740.

Several other families then followed. The mill was closed in 1901 to focus solely on wine making. In 1905, a promotional card confirms that the Moulin de Lène wine was being marketed in Paris under the “Coteaux de Lène” appellation. The activity continued with the production of wines in bulk, but the buildings on the property were no longer maintained.

In 1997, Jacques Frayssinet acquired the Moulin de Lène and its vineyard, the very place where he had met his wife, Anny, 50 years ago. A manufacturer of organic fertilizers for 35 years, Jacques’ first work had been dedicated to the reconditioning of the vineyard, the soil

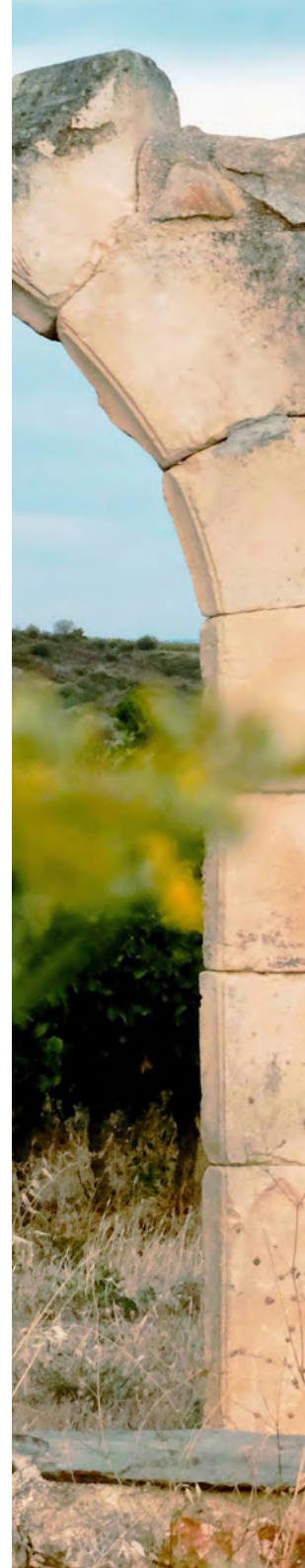


(analysis, studies, ploughing and fertilization) and on replanting large areas of the vineyard with 15 different varieties of grape.

Afterwards, he focused on renovating the property. The cellar and the construction of the wine conditioning warehouse lined with oak barrels enabled him to produce the first harvest.

In 2019, after more than 20 years of commitment to the IGP Côtes de Thongue specification, 18 hectares of vineyards classified in AOP Languedoc were purchased. They will preserve even more the biodiversity and identity of the terroir with 4 new varieties of vines among which 2 are resistant to any cryptogamic disease.

These new vintages enlarge the Origin Range wines we produce with respect of terroir and vine.





- THE ACQUISITION OF 18 HA OF VINES CLASSIFIED AOP LANGUEDOC
- 2019 — DECISION SUPPORT TOOL AND WEATHER STATION
- 2014 — HVE (HIGH ENVIRONMENTAL VALUE) CERTIFICATION LEVEL 3
- 2011 — WIDESPREAD NIGHT HARVESTS
- 2010 — ARRIVAL OF ROMAIN FRAYSSINET
- 2009 — INTEGRATION OF THE BIODIV'EAU CERTIFICATION AMONG THE CÔTES DE THONGUE
- 2005 — CONSTRUCTION OF THE WINE WAREHOUSE AND BOTTLING PLANT
- 2003 — TERRA VITIS CERTIFICATION (SUSTAINABLE AGRICULTURE) AFTER 3 YEARS OF FOLLOW-UP
- 2000 — BOTTLING OF THE 1ST VINTAGE BY JACQUES FRAYSSINET: 1998 « RÉSERVE DE LA FAMILLE »
- 1997 — THE FRAYSSINET FAMILY ACQUIRES THE MOULIN DE LÈNE
- 700 — FOUNDING OF THE ESTATE





19
GRAPE
VARIETIES

65
HA VINEYARD

34%
AGROECOLOGICAL
INFRASTRUCTURES

8
TERROIRS

100%
ORGANIC FERTILIZATION

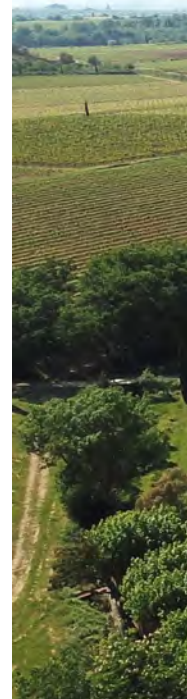


THE VINEYARD

The Moulin de Lène is a sustainable wine growing estate of 65 hectares located in the heart of the Lène valley. The diversity of our soils and the wide variety of our vines offer us endless opportunities to conceive and try out innovative techniques with the sole aim of protecting always the best interests of every aspect of our environment (all plantations, the preservation of our soil and the quality of the fruits of our vines).

Little by little, we learn with humility how better to work our soils so as to ensure that, with the subtlety of our actions we can be sure of producing the finest results. Through careful analysis and working of the soil, employing the optimum pruning methods, along with detailed analysis of plant reserves, organic fertilization and with constant working and observation in situ, we are able to ensure that a continued harmonious development of the vineyard is maintained.

For us, a well maintained vineyard is a combination of judiciously selected vines well established in a healthy soil along with the subtle actions and expertise of those who know and love their vines.





10 RED GRAPE VARIETIES

Syrah, Cabernet-Sauvignon, Merlot, Grenache, Marselan, Mourvèdre, Cinsault, Carignan, Tempranillo, Petit Verdot



7 WHITE GRAPE VARIETIES

Chardonnay, Vermentino, Muscat Petit Grain, Petit-Manseng, Colombar, Roussanne, Grenache Blanc



2 RESISTANT GRAPE VARIETIES

Souvignier Gris (a cross between Bronner and Cabernet Sauvignon)
Fleurtaï Blanc (a cross between Tocai Friulano and 20-3) and 2 experimental grape varieties



8 SOIL TYPES

Clay-limestone, Fossil, Gravelly soil, Villafranchian, Partly mid-miocene, Partly lagunar pliocene, Sandy loam, Triassic sandstone





LABELS ET COMMITMENTS

Labels and certifications have to be a reflection of a whole way of thinking and a complete philosophy of working. For us, they formalize our methods and enable us to define the objectives of our actions or lack of actions regarding all vine growing areas and the Agro-Ecologic IAE infrastructure (riparian trees, grass verges, hedges, ditches, ponds, trees lined in avenues or isolated). Every one of our various commitments has one sole objective and that is to maintain and improve the balance of biodiversity on our estate.

There's no single, universal way to achieve this: every soil deserves a specific attention and a unique management process. For over 20 years Moulin de Lène has been operated according under sustainable agriculture regulations. We received the certification in 2003 and our soils only ever receive a strictly organic fertilization.



Sustainable agriculture



Diagnosis, maintenance and improvement of sustainable agriculture



Designations of origin



Protected Geographical Indication



Professional union



12KM
OF GRASS
VERGES

1,6KM
OF NATURAL
HEDGES

22,88HA
OF FORESTS

3,6KM
OF DITCHES

0%
CMR PRODUCTS*
SINCE 2010

* carcinogen, mutagen,
substance toxic for reproduction

3 600HL
PRODUCTION CAPACITY

6 000HL
WINERY

100%
WASH WATER MANAGED

100%
PHYTOPHARMACEUTICAL EFFLUENTS
MANAGED CAPACITY



THE TOOLS

Our desire to be autonomous from the vineyard right through to the marketing of our wines gives us total control over the quality of all of our procedures. To this, we fully commit ourselves and our name and are responsible for all that we do.

WINE-PRODUCING EQUIPMENT

The cellar capacity is about 6000 HL of which 60 % is in epoxy concrete tanks, 35 % in stainless steel tanks and 5% of resin tanks. Bottling line (bottle rinsing, filling, corking, decompression, labelling). Chiller and control panel for thermoregulation of the tanks. Three wine presses with crossed drains. Cold tartaric precipitation tank. Half-buried wine cellar with barrels. Special equipment for production of Bag In Box®.

DECISION SUPPORT TOOL

In 2019 purchase of a weather station to control the risk of disease and optimise treatments to reduce soil and vine inputs.

DISTRIBUTION

Traditional distribution network through wine merchants, wine specialists, Café-Hôtel-Restaurants, export and local retailers. We market directly or through our network of sales agents and sales representatives (depending on the departments concerned).



THE TEAM

It's thanks to Jacques FRAYSSINET, the current owner, that in the late 90's, the Moulin de Lène saw the beginning of its renaissance. In the development of such an important project he was fully supported from the start by Jean Sebastian, Estate Manager, who has worked the vineyard with great passion for more than 30 years.

The Moulin de Lène is a dedicated and closely knit team, true lovers of the vine and of its wine.

ORIGIN RANGE

A true, living heritage, a tasting of Moulin de Lène wines reveals the full extent of our 'savoir-faire', reflection of our terroir; freshness, balance and refinement are the characteristics of our wines. Motivated by the rich diversity of our soils, over the years, we have introduced more than 19 varieties of vines to our vineyard so as to be able to offer a range of quality wines rich in diversity and singularity.

EXCLUSIVE WINE

Each year, we produce in very limited quantities an exclusive wine which reflects the vintage.



ROMANUS



Syrah, Merlot, Cabernet-Sauvignon, Petit Verdot



Traditionally vinified and aged.



Generous, full, well-balanced.



Grilled meats, charcuterie, braised lamb, grilled red tuna, deer with cranberry sauce.



ROC DE LÈNE



Syrah, Merlot



Traditionally vinified and aged in demi-muids.



Powerful, fine, Balanced.



Roasted meats, poultry, game and ripened cheeses.



CLAIR DE LÈNE ROSÉ



Marselan, Grenache, Vermentino



Traditionally vinified and aged.



Fresh, full, delicate.




Aperitif, mixed salads, tapas, shellfish, grilled fish or meats, paella, fruit salad.




LE RÊVE DE MARIE

 Marselan, Grenache,
Carignan

 Traditionally vinified
and aged.


 Complex,
generous, fresh.

 Spicy dishes, exotic
and mediterranean
food, Rougail sausage,
falafels, kefta, grilled
vegetables.




RÉSERVE DE LA FAMILLE

 Syrah, Merlot

 Traditionally
vinified and
aged in demi-muids.


 Powerful, fine,
Balanced.

 Roasted meats,
poultry, game and
ripened cheeses.




CÉSAR

 Syrah, Merlot, Cabernet-
Sauvignon, Grenache,
Marselan, Petit Verdot...


 Vinified and
aged in demi-muids.


 Complex, dense,
fresh.


 T-bone steak with
pepper and fleur
de sel, grilled
meats, game, beef
accompanied by
sauces, ripened
cheeses.




JUSTINE

 Chardonnay, Petit
Manseng, Muscat Petit
Grain

 Traditionally vinified
and aged.


 Fine aroma,
balanced, taut.


 Aperitif, shellfish,
fish, white meats,
brie or goat
cheeses.




APICIUS

 Vermentino

 Pellicular maceration,
vinification with marc and
long maturation in tank.


 Oxidative, fresh, fleshy.

 Organic poultry,
raw fish (tartar,
carpaccio and
sushi).




MADEMOISELLE

 Chardonnay, Petit Manseng,
Muscat Petit Grain

 Vinified and
aged in demi-muids.


 Fat, mineral,
elegant.

 Foie gras, scallops
with saffron cream,
fish cooked in a
sauce, white meats,
Roquefort.




CLAIR DE LÈNE WHITE

 Vermentino,
Colombard

 Traditionally vinified
and aged.


 Fruity, mineral
expressive.

 Aperitif, salads,
shellfish, seafood,
fish, veal, grilled
meats.



CLOS TRINITÉ RED

 Syrah, Grenache,
Cinsault

 Traditionally
vinified and aged.


 Velvety, spicy,
mineral.

 Meats and
Mediterranean food.



CLOS TRINITÉ WHITE

 Grenache White,
Roussanne

 Traditionally
vinified and aged.

 Complex, elegant,
powerful.

 Fish in sauce, white
meats, Asian cuisine.



PLEASURE RANGE

*For you to invent moments
to go with it !*

ZANZIBIB




ROSÉ 3L, 5L and 10L

WHITE 3L and 5L


RED 3L, 5L and 10L

ALPHONSE WHITE

 Chardonnay

 Traditionally vinified and aged.


 Floral, lively, intense.


 Aperitif, shellfish, fish, white meats with a dash of olive oil and lemon, fresh cheeses.




ZANZIBAR WHITE

 Chardonnay

 Traditionally vinified and aged.


 Floral, lively, intense.

 Aperitif, shellfish, fish, white meats with a dash of olive oil and lemon, fresh cheeses.




ZANZIBAR RED

 Syrah, Grenache, Merlot


 Traditionally vinified and aged.


 Rich, spicy, generous.

 Aperitif, parties, charcuterie, burger, pizza, bbq.



ZANZIBAR ROSÉ

 Cinsault, Mourvèdre, Vermentino

 Traditionally vinified and aged.

 Fine, crispy, aromatic.


 Aperitif, mixed salads, fish, bbq, on the beach, by the pool enjoying the sun...




This year the Zanzibar range will be bottled with screw.

ALPHONSE ROSÉ

 Cinsault, Mourvèdre, Vermentino

 Traditionally vinified and aged.


 Fine, crispy, aromatic.

 Aperitif, mixed salads, fish, bbq, on the beach, by the pool enjoying the sun...




ALPHONSE RED

 Syrah, Grenache, Merlot

 Traditionally vinified and aged.

 Rich, spicy, generous.

 Aperitif, parties, charcuterie, burger, pizza, bbq.





& OILS VINEGAR

Scattered olive trees for more than 20 years have extended around the vineyard. The local and Mediterranean varieties are collected when fully ripe to produce high quality and unique olive oils.

Simultaneously, we elaborate a vinegar produced from our top-quality red wines.

Lots of flavors to choose from...

EXTRA VIRGIN OLIVE OIL



Lucques, Picholine, Clermontaise



Extra virgin.



Herbaceous nose, fullness on the palate with hazelnut notes.



Olive tapenade, beef carpaccio, tomato salad with mozzarella di bufala...



RED WINE VINEGAR



Blend of our grape varieties.



Aged in oak.



Beautiful red color. The nose is dominated by little red fruit notes. Powerful aromas.



This vinegar is just the great finishing touch your favorite dishes require. Pairs perfectly with the Moulin de Lène olive oil.



EXTRA VIRGIN PICHOLINE OLIVE OIL



Picholine



Extra virgin.



Smooth olive oil with exotic fruit notes completed by a delicate bitterness.



Sea bass tartar with lime, truffle ravioles, magdalenas baked with olive oil...





EXPERIMENT THE LENE TRAIL

An educational trail has been created in the heart of the estate in order to increase the public's awareness of our management and commitments. Along the trail, 20 French and English information boards and 7 rest areas will help visitors to either enjoy their picnic baskets, relax or just behold a beautiful landscape.



CELLAR

Open monday to friday
10am-12noon / 2pm-5pm
Weekends by appointment



OFFICE

Open monday to friday
8am-12noon / 2pm-6pm



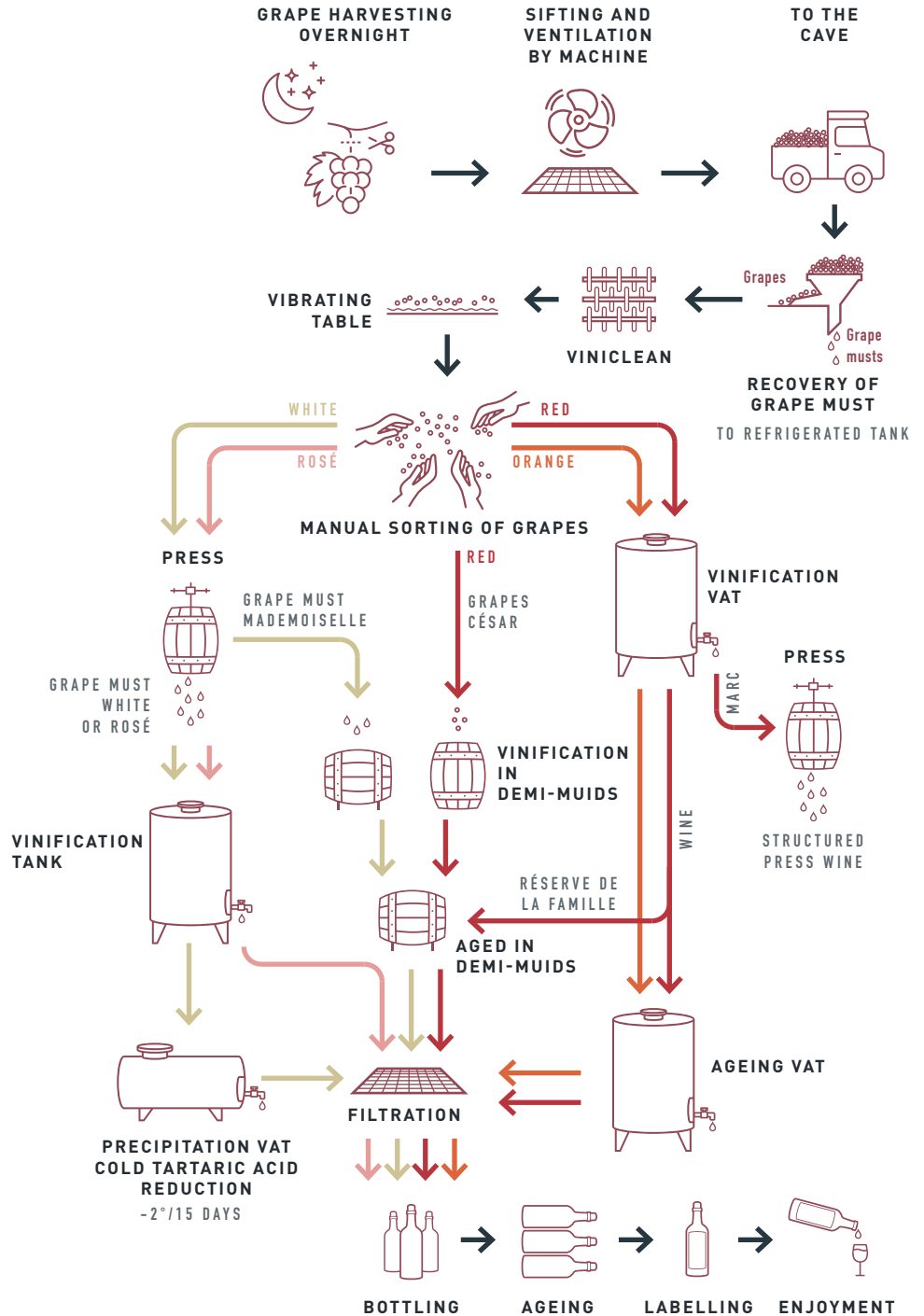
CONTACT

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OUR WINES, THIS IS HOW WE PRODUCE THEM!

At the Moulin de Lène, all harvest is sorted by hand in order to keep the best. Pur aromas, smooth and silky tannins.





SCEA Famille FRAYSSINET
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