

The deep imprint of the ocean, of my Brittany.

Brittany, the ocean, the bay of Douarnenez, fishing, my grandfather — the memories of my childhood. Ma Bretagne, the place that defines me and my personal story. I have spent every summer there, since birth; oysters, shellfish and fish are part of my daily life, Muscadet and Gros Plant the wines that accompanied my grandfather's table. I never thought I would tell our story through a wine, but here we are.

Philia was born in the vineyard one winter: as I was pruning the old Folle Blanche vines under a hammering December rain, sheltered under my oilskin jacket, a memory came back to me: you were opening oysters in the garage sink, and small as I was, just at the right height, that iodine splash hit me full in the face. That is what Philia is: you gave me so much, taught me so much — I carry with me your patience and your wisdom. Philia is you, that strong imprint of the ocean that enveloped you, your face weathered by the elements, like these gnarled old vines.

## The Vintage

A frost vintage, with very low yields (15 hl/ha). The contribution of century-old Melon vines, harvested late, gives this wine the foundation and power necessary for its balance.

## The Vine

Folle Blanche 80%, Melon de Bourgogne 20%

Vallée de la Loire / Granite and Schist  
Guyot simple Poussard  
Ecocert / Organic  
Harvested by hand

## The Cellar

Direct press of whole bunches.  
Pneumatic press.  
Fermentation with native yeast only.  
Aged in amphora for 16 months.  
No fining, no filtration.

Total sulphites: 19 mg/l  
Free sulphites: < 10 mg/l  
Alcohol: 11 %  
Vin de France.



## The Glass

The most marine of my wines, Philia is fresh as a morning dive. Sea water, seaweed, wet rocks, a saline mist that follows you all the way up the rugged path along the cove. This ocean character carries through more enveloping notes like summer apples, peak-season lemons and white flowers, with a decisively iodine finish and marine freshness. A testament to the power of old vines.

## The Table

Dishes whose purity, marine intensity and freshness will match those of the wine — cockles, clams and raw grey shrimp. Oysters au gratin or other warm recipes. Quality sardines, mackerel or anchovies. Seaweed salad, salmon or trout roe. For fish, go with dishes where firm white flesh is lifted by a fresh, tangy touch — lemon-dressed sea bream, haddock in a light cream sauce, sole with capers.

Serve chilled, around 10–12°C