Get in touch with us!

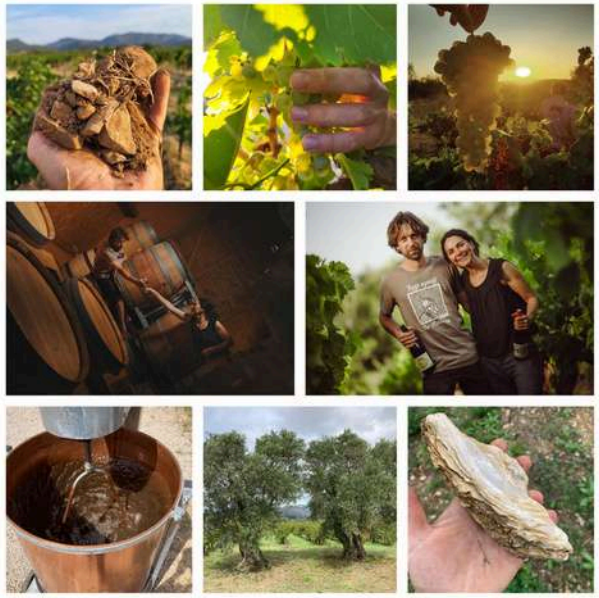
=> TASTINGS AT THE WINERY BY APPOINTMENT
=> PRE-ORDERS AT WWW.FLOBUSCH.COM ORDER

ORDER FORM

Product	Unit price	Qté	Total
		Total	

=> The prices quoted are inclusive of all taxes (TTC), price per bottle, ex-cellar.
=> A delivery charge of €20 applies, or free delivery on orders of €300 or more (including VAT) for France
=> For any international shipments, or if you wish to add delicatessen items (herbs, herbal teas, olive oil, olives, etc.), please contact us.
=> Prices valid until 31 December 2026
=> The sale of alcohol is strictly restricted to those aged 18

Name - Surname :
Adress :
Email / tel. :



Domaine Flo Busch* was established in 2018 in the heart of the Terrasses du Larzac, in the Hérault. The estate is gradually expanding to cover 10 hectares of mixed farming. Vines, aromatic herbs and olive trees are cultivated using organic and biodynamic (Demeter) methods.
From the life of the soil to the life of the wine, Florian and Paola seek to create a harmonious balance between people, plants, the soil and the climate.
The harvest is 100 per cent hand-picked, combining positive human energy, respect for living things and a precise choice of ripeness to allow the terroir to express itself naturally.
In the cellar, our winemaking involves minimal intervention. Fermentation is spontaneous, using indigenous yeasts. The wine undergoes neither fining nor filtration. Sulphites are used in minimal quantities.
The estate's wines are characterised by freshness, balance and precision.

**Busch is a German name pronounced 'bouche' :)*
***AOC = Appellation d'Origine Contrôlée*
****AB = Organic Farming - FR-BIO-01*

flo busch
DOMAINE

WINE PRICES

Août - Déc. 2026

Private customers



In the heart of the Terrasses du Larzac,
in Languedoc
certified organic and biodynamic

demeter
TERRASSES DU LARZAC

Paola Ponsich & Florian Busch
GAEC Petit pont et Buisson
Paola +33 (0)6 71 42 37 32 Florian +33 (0)7 87 16 11 39
261 Route de Saint André - 34725 Jonquières
domaine@flobusch.com
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Lou Bragalou *2023* 13,80€

white

Grape varietéy: 100% Grenache blanc
Vin de France
13% alc.



Tasting notes: "Notes of yellow fruits, spices, fresh herbs and citrus on the nose.
On the palate, an impressive sense of freshness for a wine from the South.

Food and wine pairing: shellfish, grilled sea bream, Larzac sheep cheese

La Vie qui chante *2023* 17,50€

white

Grape variety: Grenache
Vin de France - 14.5% alc.
Aged for 8 months in concrete eggs.
Excellent ageing potential



Tasting notes: "In a style that is both bold and distinctive, this white wine is fruity, with rich aromatic notes of peach, apricot and lychee, derived from a more distinctive white Grenache vintage. Round on the palate, with a pleasant, smooth finish."

Food and wine pairing: sweet-and-savoury appetisers, exotic dishes, curry cream

Pierre qui Rolle *2022* 19,50€

orange

Grape varieties: Grenache and Rolle (Vermentino) White wine made using maceration (orange wine)
Vin de France - 13.5% ABV. Aged for 10 months in oak barrels.
Excellent ageing potential.
Available in 1.5L magnums



Tasting notes: "Notes of orange peel, peach, round on the palate, with a pleasant, subtle sweetness.
"Both spicy and fresh, like a handmade cake in a bakery"

"A particularly successful macerated wine with delicate, floral, briny and delicious notes. Notes of blood orange, almond and acacia are complemented by a hint of candied orange and a touch of sweet spices against a backdrop of saffron." A favourite in the 2024 Organic Wine Guide by Pierre Guigui

Food and wine pairing: white meat, asian cuisine

Behind the Busch *2025* 20,00€

sparkling

Naturally sparkling wine, traditional method. Grape varieties: Grenache noir - blanc de noir. Vin de France - 13% alc.
12 months' ageing on lees



Tasting notes: "Freshness, a touch of bitterness"
"Lively on the palate" "Minerality and freshness"
Perfect as an aperitif, served chilled!

Petite Nymphe *2025* 12,00€

rosé

Carignan, Grenache and Syrah
AOP Languedoc
12.5% alc.



Tasting notes: "A truly Mediterranean wine. Salmon fillets, sun-dried tomatoes from the Mediterranean." On the nose, a pleasant aroma of red berries, fresh herbs, green apples and a hint of lemon. The gentle sweetness is delicately balanced by a refreshing acidity."
"Light tannins and fresh acidity."
Food and wine pairing: sun-ripened vegetables, grilled squid

Bettane et Desseauve Guide des meilleurs vins 2027 90/100

Heureux qui comme... *2022* 14,90€

red

Carignan, Grenache, Syrah
AOC Languedoc - 13% alc.



Tasting notes : "Sweet, juǐcux, rafraichissanǐ" Ripe red fruits, liquorice...

"The fruit expression is unpretentious, delicate, velvety and
full of flavour, with a rich pulpiness." Coup de cœur du ***Guide des vins bio 2024*** *de P.Guigui*

Terre de vins *What a characterful wine!*
This Carignan-Grenache blend reveals notes of garrigue and red fruit.
The palate is fresh and savoury, with a precise, blood-red finish. Complex on the palate, this is a wine that invites you to discover it. 90/100
Gold Medal, CCVH Competition

Food and wine pairing: sautéed vegetables, cassoulet, gnocchi with pesto

Let it Flow *2024* 13,50€

red

Grape varieties: Grenache, Carignan, Syrah Vin de France - 13.5% alc.
7 months in tanks



La Revue du Vin de France: 'It opens with a distinct Mediterranean character, blending red and black fruits, with hints of garrigue and a slight touch of charcoal. The accessible palate reflects the fluidity of a winemaking process involving infusion with whole bunches, indigenous yeasts and no fining, resulting in a delicate wine. 91/100"

Food and wine pairing: a platter of fine charcuterie, homemade pizza, a tian of

Pointe du jour *2022* 19,50€

red

Syrah, Grenache, Carignan and Mourvèdre
AOC Terrasses du Larzac
14% alc.
18 months' ageing in oak barrels
Excellent ageing potential



Tasting notes: "An explosive cocktail. A very fruity, spicy wine with plenty of freshness". "A spicy wine. Powerful yet elegant"

DECANTER Selection, *October 2020, issue 9f/f00: "Expressive and seductive, notes of red-fleshed plums, red apple peel and liquorice, with fine clayy tannins and a long finish with fresh acidity*

Gold Medal at the Amphore and CCVH Competition

L'Odyssée de Flo *2022* 29,00€

red

Mourvèdre, Syrah and Grenache
AOC Terrasses du Larzac
14% alc.
18 months' ageing in oak barrel



Hachette Wine Guide 2026: *"On the nose, a harmonious blend of fruit (strawberry, blackberries, olive) and spices that reveals a lingering harmony in a palate that is more elegant than powerful, with a confident, well-rounded structure and a clear expression of the fruit (delicate tannins). 1 star*

Bettane and Desseauve Guide to the Best Wines 2027 92/100
Gold Medal at the Amphore Competition (93/100)

All the wines are produced using organic and biodynamic farming methods (DEMETER), with the exception of the 2022 vintage, which is in its final year of conversion to organic farming.

Tasting notes translated from french to english language

Lou Bragalou *2024* 13,80€

white

Cépage : 100% Grenache blanc
Vin de France
13% alc.
Agriculture Biologique et DEMETER



Tasting notes: A complex bouquet, revealing notes of melon, honey, lemon zest, a hint of aniseed, garrigue and ripe pears with their skin on."
"Elegant and aromatic"

Bettane and Desseauve Guide to the Best Wines 2027 - 90/100

Let it Flow *2025* 13,50€

red

Grape varieties: Grenache, Carignan, Syrah Vin de France - 13.5% alc.
7 months in tanks



Tasting notes: a wine bursting with fresh fruit, yet also
a true expression of its terroir, with spicy and cocoa-like notes.
A very approachable red wine, best enjoyed fresh, easy to drink, ideal for a festive gathering, but also a perfect companion for special occasions

Heureux qui comme... *2023* 14,90€

red

Carignan, Grenache, Syrah
AOC Languedoc - 13% alc.
AB and Biodynamie (Demeter)



La Revue du Vin de France: 'Discovered last year for his talent, Florian Busch returns this year with a red that bears witness to a world invented by the winemaker, who flirts with sweetness whilst his wines possess an extra touch of vitality. 92/100

Pierre qui Rolle *2023* 19,50€

orange

Grenache et Rolle (Vermentino)
Blanc de macération (vin orange)
Vin de France - 13,5% alc.
Aged 10 months in 600L barrels
AB et Biodynamie (Demeter)
Excellent ageing potential.
Available in
1.5L magnum



"This cuvée is a great success, playing on subtle maturity, fruitiness, spices and a well-balanced, gentle structure that lends it complexity. The curry is particularly
memorable, as is the saffron. The finish is comforting, lingering on the salty notes." The finest organic wines from France by Pierre Guigui

Pointe du jour *2023* 19,50€

red

Syrah, Mourvèdre, Grenache, Carignan
AOC Terrasses du Larzac
14% alc.
18 months in barrels
AB et Biodynamie (Demeter)
Excellent ageing potential



Bettane and Desseauve Guide to the Best Wines 2027 90/100

HACHETTE Wine Guide 2027: 2 stars + Favourite

"From a deep, rich rock, emerging, in layers, notes of blackcurrant cream, five-year-old, garrigue and pastry. This alluring bouquet brings to life a powerful, very dense, very fresh flavour, perfectly complemented by hints of silk. With perfect balance, this wine truly embodies the character of the vintage.

L'Odyssée de Flo *2023* 29,00€

red

Mourvèdre, Syrah et Grenache
AOC Terrasses du Larzac
14% alc.
18 months aging in demi-muids
AB et Biodynamie (Demeter)
Available in Magnum, 1,5L



HACHETTE Wine Guide 2027: A well-structured wine, fruity with a hint of spice, smooth on the palate, with a slightly more intense finish thanks to deep, rich tannins. "A wine that will certainly stand the test of time.

Gold Medal at the Amphore Competition, 1 star in the Hachette Wine Guide, Bettane & Desseauve Guide to the Best Wines 2027 91/100