

Côtes du Roussillon

Marie Gabrielle

Domaine: Domaine Cazes

Cuvée: Marie Gabrielle

Producer: Maison Cazes

Website: www.cazes-rivesaltes.com

Variety: 50% Syrah 30% Grenache 20% Mourvèdre

Country: France

Background

Since it was created in 1895, this family company has been dedicated to the production of quality wines from the Roussillon. CAZES has cultivated organically its 220 hectares following bio-dynamic principles for 12 years. Their approach is based on the use of natural preparations, in order to improve the capacity of resistance of the plant and its ecosystem and applying the preparations at specific times in the lunar cycle. Today, Domaine Cazes has the largest organic and bio-dynamic estate in France.

The grapes are totally destemmed before being transferred into vats. The fermentation process, which is yeast free, is controlled at a temperature of 28°C. Juice extraction is enhanced by re-circulating the lees manually from the bottom of the vats twice daily. Maceration lasts some 2-3 weeks before the grapes are pressed and malolactic fermentation launched. The alcohol level is 13.5% alc/vol. The wine matures in vats for a year and is bottled some 18 months after the harvest. It is stored in air conditioned cellars.

www.robertkacherselections.com



Soil type: Limestone and clay with rolled pebbles

