



`Jasse` Blanc IGP Côtes Catalanes 2018

Roussillon, France



Grape Varieties **80% Muscat Blanc à Petits Grains**
20% Muscat d`Alexandria

Winemaker	Lionel Gauby
Closure	Synthetic Ardea Seal
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	3.58g/L
Wine pH	3.28
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Domaine Gauby is located close to the small town of Calce in the Roussillon. The domaine is now run by Gérard Gauby, his wife Ghislaine and their son Lionel, who is responsible for the winemaking. Gérard took over the family estate in 1985 when it had just five hectares of vines, which included three hectares of over 100-year-old vines planted by his grandfather. Gérard has now grown the estate to around 40 hectares and has meticulously replanted all of the recently acquired vineyards. The estate sits among rolling hills with a sweeping view of the Mediterranean on one side and a dramatic backdrop of the Pyrénées on the other. Certified organic since 1996, the vineyards are farmed sustainably.

VINEYARDS

This blend of 80% Muscat Petit Grain and 20% Muscat d'Alexandria is sourced from two different lieux dits: 'la Jasse' and 'La Roque'. The former has a limestone base and the latter is mostly schist. The Roussillon has incredibly diverse soils which, combined with the multiple aspects from the rolling hills, has given Gérard Gauby the freedom to experiment and maximise the potential of each grape variety.

VINTAGE

There was more rain than usual during the cycle of the 2018 vintage. The vineyards received 1000mm of rain in 5 months, from October to February, compared to their annual average of 600mm. There was therefore plenty of water in reserve for the growing season. A rainy June was balanced by a dry and hot August which allowed for heterogeneous ripening. Harvest started on 13th August and finished on 27th September.

VINIFICATION

The grapes are hand-harvested and then undergo 15 days skin-contact maceration in steel and concrete tanks. Malolactic fermentation is carried out with indigenous yeasts. The wine is then aged for 7 months in used Stockinger Austrian foudres.

TASTING NOTES

Intense aromas of fresh peach and orange blossom on the nose while the palate is beautifully textured with floral notes and layers of citrus fruit and a long finish.