



`Calcinaires` Blanc IGP Côtes Catalanes 2018

Roussillon, France



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 35% Chardonnay, 35% Macabeu, 15% Vermentino and 15% Grenache Blanc is sourced from a mixture of old and young vines planted on clay loam and limestone. The Macabeu vines are 30 - 50 years old which gives the grapes great concentration. 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 were harvested by hand at low yields of 20-25hl/ha and directly pressed with minimal sulphur and settled overnight in stainless steel. Fermentation using indigenous yeasts was carried out in stainless steel before 7 months maturation on fine lees in Stockinger Austrian oak foudres.

TASTING NOTES

A fresh nose with delicate aromas of white flowers and notes of stone fruit. The palate is expressive with layers of citrus and stone fruit and bright acidity underpinned by a long mineral finish.

Grape Varieties	35% Chardonnay
	35% Macabeu
	15% Vermentino
	15% Grenache Blanc

Winemaker	Lionel Gauby
Closure	Synthetic Ardea Seal
ABV	12.5%
Residual Sugar	0.4g/L
Acidity	2.89g/L
Wine pH	3.26
Notes	Certified Organic, Vegetarian, Vegan