

Domaine Gauby,
`Vieilles Vignes` Rouge IGP Côtes Catalanes 2016
Roussillon, France

DOMAINE
GAUBY



Grape Varieties **50% Grenache**
 30% Carignan
 10% Mourvèdre
 10% Syrah

Winemaker	Lionel Gauby
Closure	Natural Cork
ABV	14%
Residual Sugar	0.4g/L
Acidity	3.22g/L
Wine pH	3.43
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

A blend of 50% Grenache, 30% Carignan, 10% Syrah and 10% Mourvedre sourced from old vines grown on limestone, schist and marl soils. The grenache vines are 55 years old on average and the Carignan vines are 125 years old on average. 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

2016 was a very dry vintage with no rain from autumn to spring. There were two significant storms during the summer which helped alleviate the heat and slow down the ripening to ensure maturation was heterogenous. Harvest started on August 18th and finished on September 20th.

VINIFICATION

The grapes are hand-harvested at low yields of 20ha/ha and undergo whole bunch maceration for one week in concrete tanks. Malolactic fermentation takes places with indigenous yeasts and the wine is then aged in used Stockinger foudres and concrete tanks for 16 months. The wine is bottled and then rested for 7 months before release.

TASTING NOTES

An intense nose with rich fruit and notes of wild herbs, the palate has bright acidity, layers of forest fruits and very well-integrated tannins with a persistent finish.