



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 is a blend of 40% Syrah, 30% Grenache, 25% Carignan and 5% Mourvèdre sourced from low yielding old vines (the Grenache and Carignan vines average 55 and 125 years respectively). The rolling hills of the Roussillon with its incredibly diverse limestone, schist and marl soils gives Gérard Gauby the freedom to experiment and maximise the potential of each grape variety.

VINTAGE

A wet winter ensured plentiful underground water reserves preventing vines suffering hydric stress during the summer. Although spring was generally mild, a number of spring frosts at the end of April caused concern to vineyards in the foothills. Fortunately, the warm summer sped up ripening, bringing forward the harvest which began historically early on the 31st of July.

VINIFICATION

Whole bunches of fruit were macerated for 10-15 days prior to an indigenous yeast fermentation in a mix of concrete and stainless steel tanks. Following fermentation the fruit was gently pressed to avoid over-extraction and the wine was then aged for 18 months in a combination of old wooden barrels and concrete tanks.

TASTING NOTES

An intense nose blends aromas of fresh forest fruits and wild herbs (thyme and rosemary). The palate combines bright acidity with vibrant fruit and supple tannins.

Grape Varieties	40% Syrah 30% Grenache 25% Carignan 5% Mourvèdre
Winemaker	Lionel Gauby
Closure	Synthetic Cork
ABV	13%
Residual Sugar	0.4g/L
Acidity	4.85g/L
Wine pH	3.42
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan