

Domaine Gauby,  
`Jasse` Blanc IGP Côtes Catalanes 2021  
Roussillon, France

DOMAINE  
GAUBY



## 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

The fruit for `Jasse` Blanc IGP Côtes Catalanes 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 that, combined with the multiple aspects from the rolling hills, has given Gérard Gauby the freedom to experiment and maximise the potential of each individual parcel.

## VINTAGE

The 2022 vintage benefited from the heavy rains of 2021, as the soils retained the water from the rains the year prior. So, despite uncharacteristically low levels of rainfall throughout the 2022 growing season, the plots still had healthy levels of water reserves to draw on. The vintage began with a dry and cold winter, and even saw some snow which had not been seen in the region since 2010. A severe frost in April caused damage to many of the white grape varieties. From January to August there was only 50mm of rainfall, however, cooling sea breezes and some well timed rains in September ensured the vines did not suffer.

## VINIFICATION

The grapes were hand-harvested and underwent 15 days skin-contact maceration prior to fermentation in a mixture of stainless steel and concrete tanks. Fermentation took place in these same vessels with indigenous yeasts. Malolactic fermentation took place and the wine was then aged for seven months in used Stockinger foudres before bottling.

## TASTING NOTES

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

Grape Varieties	<b>100% Muscat Blanc à Petits Grains</b>
Winemaker	<b>Gérard &amp; Lionel Gauby</b>
Closure	<b>Double Disk</b>
ABV	<b>12%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.24</b>
Notes	<b>Certified Organic, Vegetarian, Practising Organic, Vegan</b>