

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

DOMAINE
GAUBY



Grape Varieties **40% Macabeo**
30% Chardonnay
20% Grenache Blanc
10% Vermentino

Winemaker	Gérard & Lionel Gauby
Closure	Double Disk
ABV	13%
Residual Sugar	0.4g/L
Acidity	5.9g/L
Wine pH	3.12
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 40% Macabeu, 30% Chardonnay, 20% Grenache Blanc and 10% Vermentino is sourced from a mixture of old and young vines planted on clay loam and limestone soils. The Chardonnay vines are average 45 years old and the Macabeu 80 years old, these old vines produce grapes with great concentration of flavour. 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

The 2021 vintage was very dry overall. Though winter saw a disappointing amount of rainfall, the water reserves had healthy levels saved from the wet spring and summer of 2020. There was also some snowfall in January, the first in the region since 2010, and the slow melt of the snow also helped top up the soil water reserves to sustain the vines through the dry growing season. Spring remained dry and saw some frosts which caused large amounts of damage and reduced yields in the Chardonnay plots. During the hot summer some of the vines suffered vine stress and briefly shut down, however, thunderstorms at the end of September brought enough rain to give the vines a boost to complete the final stages of ripening, just in time for harvest.

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 temperature-controlled stainless-steel tanks to retain the pure aromatics of the grapes. Following fermentation, the wine underwent malolactic fermentation and was then aged on fine lees for seven months in Stockinger Austrian oak foudres before bottling.

TASTING NOTES

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