



domaine**d**ecazaban

HORS SERIE N°1

VINTAGE 2023

IGP PAYS D'AUDE

48% Grenache Noir, 36% Carignan, 16% Mourvèdre

5 000 bottles

Soil type : Clay Limestone

100% Hand Picked

Biodynamic wine Demeter certified



DOMAINE

The Domaine de Cazaban is situated in the foothills of the "Montagne Noire" (Black Mountain). The property consists of 27ha, of which 22ha are planted with vines. These vines are planted on fine soils of clay, limestone and schist which affords the grapes an exceptional quality and diversity of style.

IN THE VINEYARD

The Domaine has been certified organic since 2007 with 13ha converted to Biodynamic, gaining Demeter certification in 2013. All of the fertilizing treatments that are used are prepared on the Domaine using the Domaine' own compost. Cow horn manure (500 P) and Silica (501) are applied on all vines. Any additional treatments that may be used comprise of nettles, horsetail and/or valerian. The vines are pruned depending on their variety in either the single guyot or goblet methods. A manual de-budding and removal of the suckers is done, and trimming (or topping) has been replaced with leaf trellising.

THE VINIFICATION PROCESS

After harvesting the grapes are immediately stored in the cold room at 6 °C before pressing to attain the

classic Hors Série No. 1 characteristics. The bunches are pressed whole and without any maceration in order to maintain a light colour. The temperature in the tank is then reduced to 4°C to let the pulp deposit solid elements. The fermentation then starts when the temperature is raised to 18°C. The vinification then proceeds without any chemical, or oenological, intervention. The wines are allowed to follow nature's course. During the fermentation temperatures are retained at 18 °C to preserve freshness and aroma. Hors Série N°1 is bottled in the first quarter. Before bottling Hors Série No. 1 undergoes a light filtration with a minimal addition of sulphites to guarantee clarity and an optimal stability.

TASTING NOTES

Hors Série No. 1 is a refined style of rosé; subtle and delicate. A serious rosé for wine lovers, full of fruits and freshness.

FOOD PAIRING

Due to its crisp acidity and diverse aromatic profile Hors Série No. 1 will perfectly accompany summer meals of salads and barbecues.

In between the Black Mountain and the Pyrenees, in between the vine and the wild scrub land, between Syrah and Merlot, amongst friends...

