



domaine**de**cazaban

COUP DE FOUDRE

VINTAGE 2022

IGP PAYS D'AUDE

Rolle (Vermentino) 50%, Viognier 45%

Grenache blanc 5%

5000 bottles

Soil type : Schist and Clay Limestone

100% Hand Picked



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's 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. Coup de Foudre is the first wine harvested at the Domaine, usually within the first week of September. The resulting wine is a blend of four Mediterranean white grape varieties; Grenache Blanc, Marsanne, Roussanne and Vermentino. The grapes are grown on two distinct soil types; the first plot is situated near the entrance to the Domaine on clay limestone and the second on schist at an altitude of 400m.

THE VINIFICATION PROCESS

Immediately after harvest the grapes are stored in the cold room at 6 °C for a minimum of 12 hours before being cold pressed. Whole bunch pressing then follows without any maceration at low temperatures of 4°C. There is then a gentle clarification before transferring to 20-year-old Alsatian casks. 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.

Aged on the lees, the wine then evolves naturally with malo-lactic fermentation taking place, or not, as nature dictates. When bottled in Spring, Coup de Foudre undergoes a light filtration with a minimum addition of sulphites to guarantee clarity and optimum stability.

TASTING NOTES

A clear and brilliant wine that combines minerality, finesse and freshness with an aromatic palate that is rich in ripe fruit, rounded and with an impressive length. An outstanding wine.

FOOD PAIRING

A thirst quenching wine perfect as an aperitif on a hot, sunny day. It will also beautifully accompany fish dishes, such as cod cooked with parsley, olive oil, lemon and ginger. A fresh and lively wine demonstrating so well the restrained and sympathetic winemaking skills that allow both the terroir and grape varieties to shine, and hence the wines originality.

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

