



domaine **de**cazaban

## JOURS DE VIGNE

VINTAGE 2020

**IGP AUDE**

75% Grenache Noir, 25% Carignan

9000 bottles

Soil type : Clay Limestone

100% Hand Picked

No added Sulphites



### 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 17ha 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. Jours de Vignes is the Domaines' first wine; the grapes are hand harvested and collected in small, 15kg, crates to preserve the bunches and avoid the skins splitting and oxidization occurring. The harvest usually starts around mid September. The grapes for the Jours de Vigne wine are grown on a clay limestone soil.

### THE VINIFICATION PROCESS

The Grenache Noir is sorted and placed into the vat without de-stemming and then covered with whole bunches of Carignan. The grapes are gravity fed to preserve the quality and purity of the fruit. The vinification then proceeds without any chemical, or oenological, intervention. The wines are allowed to follow nature's course.

There is a short maceration (6 - 8 days) to preserve the fruit and fresh character of the Jours de Vigne wine.

Jours de Vigne is bottled in the first quarter with no added sulphites.

### TASTING NOTES

A deep ruby, crimson colour. Jours de Vigne is distinguishable by its complex, aromatic nose. Both fruity and floral, with notes of vine blossom, lilac, narcissus, red currants, plum, apricot and watermelon. A rich, full-bodied wine with an elegant balance of acidity and depth of flavour, resulting in a wine that can be drunk youthfully or be cellared for several years.

### FOOD PAIRING

Due to its aromatic intensity it is recommend to enjoy Jours de Vigne with a rib of Aubrac beef grilled over vine branches.

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

