



domaine**de**cazaban

Naissance d'un Grand Blanc

VINTAGE 2022
VIN DE FRANCE
Grenache Blanc
1800 bottles
Terroir Schist
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 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'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. «Naissance d'un Grand Blanc» is the result of a Grenache Blanc vine located in the foothills of the Montagne Noire. The ground is only composed of schists. The plowing is done by horse. For this very qualitative vine, the yield do not exceed 15HL per hectare.

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

without any maceration. This is followed by a gentle clarification below 10°C into the vat. The fermentation will start when the temperature will raise around 18°C. It will be carried out without any chemicals nor oenological products for 2 to 3 weeks at a temperature kept below 18°C to preserve the aromas and freshness.

«Naissance d'un Grand Blanc» is devatted and very early transferred into barrels of 225L where it will undergo most of its alcoholic fermentation. During the alcoholic fermentation period, "Naissance d'un Grand Blanc" is stirred daily on lees to give it breadth and substance. Aged on the lees, the wine then evolves naturally with malo-lactic fermentation taking place, or not, as nature dictates. When bottling at the beginning of summer, the wine undergoes a light filtration with a minimum addition of sulphites to guarantee clarity and optimum stability.

TASTING NOTES

This wine offers a clean and limpid profile.

Minerality, breadth, depth and fineness.

Wide aromatic palette and large persistence. A beautiful complexity.

FOOD PAIRING

«Naissance d'un Grand Blanc» is a rich and complex wine. It will accompany perfectly fresh fish or cheese. It will be the companion as an aperitif for the most demanding wine lovers.

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

