



L'ABEURADOU

LES CAUSSES CALCAIRES

TERROIR

The grapes are sourced from a very privileged collection of sites in Minervois: limestone terraces planted at an altitude of 250-500 meters above sea level. There are three distinct plots, named “Petite Causse”, “Grande Causse” and “Cazèle” respectively. Covered in white stones, these clay subsoils are very water retentive, supplying essential moisture to the vines during the summer. This, in turn, slows down the vine's metabolism, yielding smaller berries of very concentrated fruit. Elevation and north winds also help to cool the vine canopies in July and August.

VINIFICATION

After the harvest, the fruit is subject to a cold maceration for several hours to extract soft tannin and good color. The must is then fermented in concrete tanks, with gentle pump-overs used to avoid over-extraction of phenolics. We then mature the wine in several different vessels, including oak barrels, concrete eggs and vats.

TASTING NOTES

Elegant and harmonious, this wine is a very singular expression of the calcareous terroir of Minervois. A bouquet of redcurrant, vanilla and chocolate leads into a silky-smooth palate, with the hedonism of dark chocolate held in check by an undertow of fresh minerality. The finish is long and complex.

Grape variety: 90% Syrah & 10% Grenache

Appellation: Minervois

Region: Languedoc Roussillon

Oak maturation: 20% in 400l barrels and the remaining in cement tanks

Cellaring potential: 5-10 years

Alcohol: 14,5%

Acidity: 4,2g/l

PH: 3,65

Residual sugar: 1g/l

Serving temperatures: 15-16 degrees