DOMAINE DE CAZABAN · FRANCE

Hors Série N°1 Aude, 2021

Aude, Cabardes, Cabardes, Aude, Languedoc





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Rosé	Grenache/Garnacha, Shiraz/Syrah, Mourvedre/Monastrell	13%	2021 · 750 ml

STILL

Tasting notes

Floral and spicy nose of strawberries, cherries, citrus candies, earth and garrigue. On the palate, red berries, cherries, melon, citrus, candy notes, herbs. Generous. open, decent acidity lift. Well balanced and absolutely deilcious.

About the wine

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

Winemaking

MATURATION	Stainless steel; bottled in the first quarter after harvest

Cellar and service

SERVE AT	12 °C
FOOD PAIRING	Summer meals of salads and barbecues.

Say it: Domaine de Cazaban: do-MEN duh kah-zah-BAHN