



domaine**de**cazaban

DERNIER CRI

VINTAGE 2018

VIN DE FRANCE

Vermentino, Grenache Blanc, Pinot Blanc

800 bottles

Terroir Schiste et Argilo-calcaire

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. The grapes of « Dernier Cri » are harvested by hand in 15kg boxes to prevent breaking their skins and, therefore, oxydation ; the white Grenache and Pinot are cultivated on schist at a high altitude, and on clay and limestone soil for the Vermentino. The harvest begins mid September, most years.

THE VINIFICATION PROCESS

The vinification technique for this wine is generally used for producing red wines with a maceration of grapes which have been destemmed and crushed. No oenological nor chemical produce are used for the

vinification ; we leave the wine to develop naturally. The short maceration lasts for about 5 days to develop the lightly oxydative aromas which characterise « Dernier Cri ». The wine is matured in 225L oak barrels. After a minimal adjustment of the level of sulphites and a light filtration to ensure optimum limpidity and stability, the wine is bottled mid-May.

TASTING NOTES

A yellow-gold robe. Lightly oxydative on the nose with delicate scents of oak ageing. « Dernier Cri » can be distinguished by its excellent aromatic finesse with subtle notes of preserved white fruit. Well balanced, ample, rich and fresh, the palate evolves towards a long finish.

This wine can be appreciated now or can be matured in a cool cellar. It will accompany refined dishes based on fish. It will also be an ideal companion for poultry in cream sauces and fresh goat's milk cheeses.

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

