



domaine **de**cazaban

DOMAINE DE CAZABAN

VINTAGE 2020

AOP CABARDÈS

50% Syrah, 30% Cabernet Franc,
20% Merlot

4 000 bottles

Soil type : Clay Limestone

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' 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 VINIFICATION PROCESS

The grapes are sorted and de-stemmed, then 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. The fermentation lasts for between four and five weeks at a fairly low temperature of no higher than

24°C to ensure a slow extraction, without any punching down or pumping over. Domaine de Cazaban is then aged until the following vintage in conical vats, then racked into barrels for a final eight months ageing. The Burgundian barrels that are used are bought from fellow winemakers in the Côte de Nuits and Côte de Beaunes, and are (on average) three years old.

Bottling takes place at the end of the second quarter. Before bottling Domaine de Cazaban undergoes a light filtration with a minimal addition of sulphites to guarantee clarity and an optimal stability.

TASTING NOTES

Garnet in colour with a violet rim. Domaine Cazaban is a powerful wine with an aromatic nose of ripe, black fruits; black cherries, black berries, blue berries and plums. A complex wine, intense, refined, elegant and perfectly balanced.

Its length on the finish promises a long ageing potential for those patient enough to wait!

FOOD PAIRING

Domaine de Cazaban will harmonize full-flavoured meat dishes such as a herb and mustard crusted rack of lamb served with Provençal style vegetables. Or even a selection of cheeses. It is an ideal candidate for goat's cheese, due to its freshness and has the body required to partner a mature Comté.

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

