



domaine **de**cazaban

## DEMOISELLE

VINTAGE 2020

**AOP MINERVOIS**

75% Grenache Noir, 25% Syrah

8 700 bottles

Soil type : Schist and Clay Limestone

100% Hand Picked

Certified "Vin Méthode Nature"



### 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 before being put into the vat. The grapes are 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 approximately two weeks and a low temperature of 20°C is maintained to ensure a slow extraction, without any punching down or pumping over. Demoiselle is aged in a combination of wooden vats (foudres) and stainless steel tanks.

Bottling takes place at the end of the second quarter. Demoiselle 2020 is certified "Vin Méthode Nature"

### TASTING NOTES

A garnet robe with a violet rim. Demoiselle presents an intensely flavoured wine with an expressive palate of ripe black fruits; cherry, blueberry and plum. The wine is richly flavoured, dense, but thanks to the freshness of the acidity, it is balanced and harmonious and can be immediately appreciated. A long and complex finish promises a wine for laying down, for those with patience!

### FOOD PAIRING

Due to its intensity of flavour Demoiselle would beautifully partner a duck confit cooked with figs or a rich, slow cooked beef casserole.

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

