



domaine **de**cazaban

LES PETITES RANGÉES

VINTAGE 2020

AOP CABARDÈS

60% Syrah, 40% Merlot

7 700 bottles

Soil type : 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 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 oenolog-

ical, intervention. The wines are allowed to follow nature's course. The fermentation lasts for approximately three weeks and a low temperature of 20°C is maintained to ensure a slow extraction, without any punching down or pumping over. Les Petites Rangées is then aged in 227 lt Burgundian barrels for nine months.

Bottling takes place end of the second quarter. Les Petites Rangées 2020 is certified "Vin Méthode Nature"

TASTING NOTE

A deep ruby colour, with a rich and aromatic palate. An expressive nose that benefits from time in carafe to fully appreciate the wide range of aromas comprising of garrigue, eucalyptus, baked fennel, morello cherry and dark chocolate characteristics. Elegant, yet richly flavoured with structured, firm tannins. A beautifully rounded wine that can be enjoyed in its youth and also benefit from some years in the cellar.

FOOD PAIRING

Due to its intensity Les Petites Rangées 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...

