



domaine**de**cazaban

PARTI PRIS  
VINTAGE 2022  
IGP PAYS D'AUDE  
Pinot Noir  
3 500 bottles  
Terroir Montolieu 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 grapes for the « Parti Pris » are harvested by hand in 15kg boxes to preserve them from breakage and oxidation ; they are grown on vines on the Limestone slopes of Montolieu. The harvest begins, generally, mid-September.

#### THE VINIFICATION PROCESS

Half of the grapes are vinified de-stemmed, the other half in full grapes. They are introduced into the tanks by gravity to ensure their quality and integrity. No oenological nor chemical produce are used for the vinification ; we leave the wine to develop naturally. The grapes are macerated for a short period of about 8 days to preserve the delicate aromas which characterise the « Parti Pris ». The wine is matured in large oak barrels (600 litre Stockinger 'demi-muids '). Bottling takes place at the end of April. Parti Pris 2022 is certified 'Vin Méthode Nature'.

#### TASTING NOTES

A red robe with shades of scarlet cherries. On the nose, « Parti Pris » develops subtle notes of red fruit and cherries. Well balanced, it reveals intense length on the palate with delicate notes of oak ageing. This wine can be appreciated now or can be matured over time. It will accompany refined dishes ; meat in light sauces, poultry and fresh goat's milk cheese.

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