

## « LES GALETS ROULÉS »

### PAYS D'OC RED

M. Jacques ABET - Owner on the municipality of Pauligne

Produced in the low foothills of the Pyrenees, where the climates of the Mediterranean and Atlantic meet, this original blend - light and easy-to-drink - makes Cassagnau a Languedoc wine with the accent of the south-west. Jacques Abet, doctor by profession, winemaker by passion, runs this family-owned estate with enthusiasm and painstaking care in a terroir that is unique.



Family-owned since the eighteenth century, the estate owes its longevity to its women. Jacques' grandmother Berthe, who managed the estate for six decades, took it through two world wars and many a viticultural crises. He inherited this family property from his mother, Jacqueline. Today, it's thanks to his wife Colette that Jacques, who had chosen to pursue a career in medicine, is able to satisfy his passion for winegrowing and for the terroir in which he grew up.

You'll find Jacques in the tiny village of Pauligne near Limoux, at the heart of "Cathar country". For the past few years, thanks to passionate dedication, strict standards and an authentic approach, he has been breathing new life into the estate. Whenever the vines need him, he swaps his doctor's coat for winegrower's gear, driving the tractor, pruning or working in the winery with his œnologist. The scientist in him gives way to the farmer, repeating the same gestures as his ancestors before him. An enthusiastic head of a magnificent estate, this bon vivant has succeeded in reconciling his two activities of GP and winemaker.

■ **Surface in vines :** 30 ha

■ **Grappes Varieties :**

One of the estate's master cards lies in its hugely diverse mix of varieties - proof of the curiosity and open-mindedness of its renovator! This single parcel of "Galets Roulés" - literally tumbled or rolled cobbles - has been planted with the two Mediterranean grape varieties, Syrah and Grenache, 75% and 25% respectively.

■ **Terroir :**

The geographical situation of the Languedoc and the Atlantic climate are the defining influences when it comes to explaining the excellence and uniqueness of this terroir. Here, by an almost magical stroke of luck, two climates come together: the Mediterranean and the Atlantic. The Mediterranean influences make for generous wines, with the sunshine providing ripeness, while the westerly influence maintains the humidity and freshness that is necessary for the fruit to express itself fully. But the character of this wine also comes from the exceptional composition of the soil, a terrace of alluvial gravel with large "rolled cobbles", witnesses to the presence here in bygone geological eras of a river, facing the Pyrenees.

■ **Winemaking / Maturing:**

The carefully picked grapes are transported to the winery and placed in cement vats. Meticulous care is taken during fermentation to allow the fruit and the personality of each grape variety to fully express itself. The wines are vat-aged, then blended for bottling at the end of the winter following the harvest. Every generation comes together at harvest time for a family grape-picking party.



**Vintage**  
**2018**

**TASTING NOTE**

This wine expresses all the richness and character of this unique terroir, with its bed of rolled cobbles! An impression of lush red and black berries with just a sprinkling of spice from the Syrah! Earthy, roasted aromas round off the array of flavours present on a palate which is unctuously creamy and displays tender, silky tannins! Pure delight!

aperitif.

Definitely a wine to share with friends over an informal meal or, slightly chilled, simply as an

**AGEING**

Best drunk young, within 2-3 years of vintage.

**DEGREE**

14%

**FINAL BLEND**

75% Syrah - 25% Grenache