

LE CHAT NOIR

Le Chat Noir Rose 2019

Region:	Gers & Aude Valley
Soil	Clay & Limestone
Elevation:	200-400m
Grape Variety:	60% Cinsault, 30% Grenache, 10% Shiraz
Winemaker:	Hilde Chevillot
Closure:	Screwcap
Alcohol:	12.5%

Sourcing: Fruit from the Gers region, in the centre of southern France provides a core of vibrant and expressive fruit with impressive depth whilst the high altitude, cool climate Aude Valley fruit provides lifted aromatics, savoury complexity and bright, fresh acidity.

Winemaking: Completely whole bunch fermented with a short maceration (a few hours) sufficient to impart colour and texture. Following a soft pressing, the juice is given a cool fermentation in stainless steel and allowed to ferment to almost complete dryness. Maturation on lees in stainless steel adds texture and malo-lactic fermentation is prevented to ensure vibrancy.

2019 Vintage: A later vintage but a healthy one in the Aude Valley. Whilst elsewhere had minimal rain and some heat the south managed through above average humidity and rainfall that made for vineyard challenges but the result seemed only to have benefitted the berry development even with present disease pressure. The berries achieved full ripeness, have fine acidities and fragrant flavours. 2019 is looking excellent.

Tasting Note: Pale pink in colour, sitting well within the classic Provence “pale and dry” spectrum. The nose is lifted and expressive with perfumed aromas of pink florals, red berries, subtle herb and minerals. The palate is fresh, vibrant and fruitful with savoury notes delivering a fine, even, long finish of strawberries, rose petal and fresh herbs. Perfect chilled with a variety of dishes.

