

LE CHAT NOIR

2017 Le Chat Noir Rose

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.

2017 Vintage: This was a challenging growing year for much of Europe as indeed it was for the South of France. The late April cooling from the North bringing risk of frost held at bay for many by the lighting of small vineyard row fires! Bunches were reduced and whilst the Summer warmth was long with limited rain events, the masterful vineyard management of the South ensured the resultant quality was very good. Smaller bunches of fully ripe flavours and tannins and slightly higher than expected natural acidity has ensured some excellent wines will come from 2017.

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.

