

# LE CHAT NOIR

## 2015 Le Chat Noir Shiraz

<b>Region:</b>	<b>Gers &amp; Aude Valley</b>
<b>Soil:</b>	<b>Clay &amp; Limestone</b>
<b>Elevation:</b>	<b>100 to 450m</b>
<b>Grape Variety:</b>	<b>100% Shiraz</b>
<b>Winemaker:</b>	<b>Hilde Chevillot</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>13%</b>

**Sourcing:** Fruit from the Gers region, in the centre of southern France provides a core of rich and vibrant fruit with impressive depth whilst the high altitude, cool climate Aude Valley fruit provides lifted peppery aromatics, spicy complexity and fine tannins.

**Winemaking:** De-stemmed and co-fermented with a long, cool maceration with regular pumping over and cap plunging. Maturation is primarily in seasoned French oak for six months, with fifteen percent undergoing carbonic maceration in stainless, aiding aromatics and fruit expression. A further ten percent is matured in French oak barrels for greater complexity.

**2015 Vintage:** As in much of Europe, 2015 was an outstanding vintage in the south of France. Winter and spring were very wet, ensuring excellent soil moisture levels before a hot, dry summer followed ensuring good growth and healthy vineyards. A moderate but clear Autumn ensured steady ripening and the cool nights courtesy of the clear skies allowed the retention of freshness and natural acidity. Yields were a touch low, the wines are fantastic with lovely aromatics, excellent depth of flavour and vibrant acidity.

**Tasting Note:** Lightly perfumed with aromas of dark berries, plum, sweet spice and hints of forest bramble. The palate is rich and supple with a core of ripe and naturally sweet berried fruit flavours. The fruit is framed by light spice and fine tannins before an impressively detailed finish. Whilst this wine will gain character and complexity with cellaring it is very drinkable now.

