

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.

Vintage 2017 will be remembered through much of Europe (with the notable exception of Burgundy) as the smallest crop in over thirty years – down between 10-50% on previous years. Brutal spring frosts decimated the vines before a hot and dry summer further restricted yields. The quality outside the low yields was very good with ripe flavours and well balanced wines.

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 rose petals, strawberries and bath talc. The palate is well balanced and nicely judged with a burst of light red berries, candied fruit drops and a hint of spice with an attractive crunchy texture before a soft, dry finish.