

LE CHAT NOIR

2017 Le Chat Noir “Organique” Rose

Region:	Beziers
Soil:	Clay
Elevation:	100-200m
Grape Variety:	70% Cinsault, 20% Grenache, 10% Shiraz
Winemaker:	Bernard Schurr
Closure:	Screwcap
Alcohol:	9%



Sourcing: The dry, moderate climate of Beziers is perfect for Organic viticulture allowing for long, slow maturation with little disease pressure. The fruit is picked early to maximise freshness and bright fruit expression

Winemaking: Following a short maceration (a few hours) sufficient to impart colour and texture, and a soft pressing the juice is given a cool fermentation in stainless steel with fermentation allowed until the wine is approaching dry. Ten percent grape must is added and the wine fined with bentonite (to ensure Vegan friendly) before a light carbonation to maintain freshness and balance

Vintage 2017: 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: Lightly sparkling and pale with perfumed aromas of rose petals, strawberries and bath talc. The palate displays elegant light red berries and candied fruit flavours with an attractive crunchy texture before a soft, balanced finish..