

Vin de Pays de l'Hérault

Mas Gabinèle Grenache Gris white 2018

1. Location

Found right in the middle of the Faugères appellation, our vineyards cover just over 20 hectares on the foothills of the Cévennes looking down on the village of Laurens. The vines, lying in an ideal spot at an altitude of 180 metres, are between 30 and 60 years old and naturally produce low yields.

2. Grape variety

100% Grenache Gris : the vines are over 50 years old

3. Soil

The soil is dominated by the sandstone schist of Laurens-Cabrières, like the neighbouring areas of the Faugères hills. This type of soil presents a fragile structure which is slightly acidic and can be difficult for the vines, but when treated with adapted cultivation methods, provides well balanced vines.

4. The climate in 2018

A rainy and cold winter (snow on 28th February) followed by a cool and very wet spring made it difficult to take optimal care of the soils. Incessant rain in spring caused development of mildew which decimated the Grenache and Carignan. Fortunately, the Syrah and Mourvèdre ripened well and were harvested in optimal conditions. Total harvest losses due to disease and also summer drought, amounted to some 40%.

5. Pruning and yield

Double Cordon de Royat pruning for low yields of 30 hl/ha.

6. Vinification

Hand harvested with parcel selection for the ripest grapes on August 31st and September 1st.

Immediate pressing and controlled temperatures.

Vinification in steel tanks for part of the harvest, the remainder was vinified in new oak barrels.

We produced 3,400 bottles of this wine.

7. Tasting notes

Very pale colour with a vibrant hue.

Delicate on the nose, opening with notes of jasmine, cherry blossom and pink pepper.

Stimulating and joyous on the palate leading towards a delightful conclusion of mineral notes.

The underlying style of this Grenache is constant despite the changing climatic conditions from one year to the next, highlighting its excellent adaptation to the schist soils.

8. Serving suggestions for food matching

Ray in black butter, to balance the unctuous smoothness, or a Pélardon goat cheese from Le Vigan.

9. About the Grenache Gris grape variety.

Quite a revelation with regards to white wine grapes from the Mediterranean. This wine offers body, freshness and elegance. Excepting the actual colour of the berries, the grape itself offers very similar characteristics to that of its big brother, the Grenache noir. However, the berries are much more fragile and need constant attention in the vineyard to ensure that they are well aired in order to reach optimal maturity.