

Vin de Pays de l'Hérault

Mas Gabinèle Péchaligous white 2017

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

Pinot gris, Gewurztraminer, Sauvignon gris, Muscat à petits grains rose, Piquepoul gris, Savagnin rose, Clairette rose, Trousseau gris, Grolleau gris, Mauzac rose, Riveyrenc gris, Grenache gris

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 2017

2017 will go down in history as one of the earliest harvest years ever, with very low volumes (once again due to drought), but also as a very high quality year. And yet, everything had started off so well, with generous rainfall in Autumn 2016, followed by a mild winter which got the vegetation off to a quick start. Spring and summer were very warm with little disease in the air and little rain. You had to be quick off the mark for the harvest: 21st August for the whites and 26th August for the first Syrah. We have never seen this before at Mas Gabinèle!

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 22.

Immediate pressing and controlled temperatures.

Vinification in steel tanks for 3/4 of the harvest, the remainder was vinified in new oak barrels.

Aged on fine lees for 6 months with regular stirring.

We produced 1,400 bottles of this surprising wine.

7. Tasting notes

It is with unreserved emotion that we comment on the first vintage of this wonderful wine which is promised a resounding success, we have named it Péchaligous.

A pale colour with a straw-coloured hue.

Menton lemon offers an exuberant nose, accompanied by fresh pineapple, Belle Hélène pear and a touch of Bourbon vanilla.

And we can go even further, evoking a palate which is unctuous without being overbearing, stimulating without bitterness and generous in length without heaviness. A hint of cardamom on the finishing note.

8. Serving suggestions for food matching

Bresse Capon with morel mushrooms, Epoisse cheese.