

# **Mas Gabinè**

## **Rarissime White 2019**

### **1. Location**

Nestling in the heart of the Faugères appellation, our vineyards cover just over 23 hectares on the foothills of the Cévennes overlooking the village of Laurens. The vines, planted at an ideal 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 60 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. Climate in 2019**

The 2019 vintage started with unseasonally heavy rains in October and November 2018, followed by a rather dry winter which was quite mild from February onwards. The summer was very hot with a temperature record of 46°C on Friday 28<sup>th</sup> June and remained very dry until the beginning of the harvest. These conditions had quite an impact on the fruit: the whites retained wonderful aromatic freshness, the Syrah berries stayed small and therefore needed a high level of control during extraction. The Grenache, which is well adapted to our Mediterranean climate, resisted well. The welcome rains on 18, 19 and 20 September allowed the Carignan and Mourvèdre to ripen evenly.

### **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 9<sup>th</sup> and 11<sup>th</sup> September.

Immediate pressing and controlled temperatures.

Vinification in new oak barrels for 60% of the wine.

Aged on fine lees for 7 months with regular stirring.

We have produced 2,400 bottles of this exceptional vintage.

### **7. Tasting notes**

Pale straw-yellow colour.

The aromatic expression is still relatively modest. Let's give it a little time to bloom: toasted bread, blond tobacco, white peach, fresh pineapple.

Similarly, the palate offers a density and consistency which indicates an excellent ageing capacity.

### **8. Serving suggestions, gastronomic alliance**

To be decanted and served with a fillet of sea bass and seasonal baby vegetables.

### **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.