

## LOU COUCARDIÉ RED 2013



*I wanted to make a great cuvée, unique and original, that married my ideal with the potential of my terroirs and their varieties. Resolutely Mediterranean by its spices and the ripeness of its fruit, like a truffle, it is at once powerful and subtle, and resembles nothing else!"*

*Unusually late, the 2013 vintage gave us wines with a "northern" acidity. Our oldest Mourvèdre ripened to give deep rich fruit as well as freshness. This incredibly classy blend (albeit a tad restrained in its youth), needed 24 months of barrel aging to mellow - it was worth the wait!*

**Terroirs:** "galets" and sandy limestone over beds of "safres" and chalk - AOC Costières de Nîmes

**Varietals:** 49% Mourvèdre, 35% Grenache and 16% Syrah

### Vinification:

- o certified organic farming
- o selection of sandy, calcareous terroirs and parcels of old vines with naturally small yields
- o manual harvest with double sorting and incorporation of whole cluster (30%)
- o skin contact maceration at cold temperature for fruit extraction
- o fermentation by native yeast with no addition of SO<sub>2</sub>
- o long macerations (30 days) & manual punching down of the cap
- o malolactic fermentation in once used demi-muid barrels (600L)
- o aging on lees for 24 months
- o one single bottling run without filtration

### Tasting notes:

- o *Appearance:* Its dark color, almost black, announces a wine of great concentration.
- o *Nose:* Powerful and extremely complex, it displays a wide array of aromas such as dark berries, spices, eucalyptus and vanilla welded in great harmony
- o *Taste:* Rich and velvety, without being heavy, this wine pulls its finish in an aerial display of fresh fruits and ripe tannins.

### Accolades:

91+ – *Robert Parker's The Wine Advocate*  
 Selection – *Bettane & Desseauve 2017*

**Ageing Potential:** Wait at least 3 years to fully appreciate it

**Food & Wine Pairing:** Decant at least 2 hours before serving at 65° (18°C).



cheeses	meats	garden	herbs	method	sauces
Alsatian munster	game	cabbage	thyme	stewed	red wine
Stilton	bison	cepes	bayleaf	braised	marrow
livarot	mutton	white beans	oregano	slow cook	mushroom