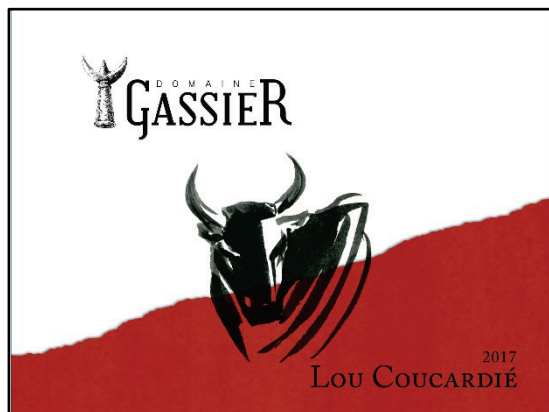


DOMAINE GASSIER - LOU COUCARDIE RED 2017



This cuvée is baptized after our regional bull - a noble adversary in our tradition of bull games where man is pursued by beast, not the other way around. Strong and courageous, he embodies our ideal. Here we're exploring new territories with the hope of finding the most intimate expression of our terroir.

If last year I swore that 2016 was for me the best vintage of my career, my sense is that 2017 might just be even better, even for a tiny harvest: intense color, beautifully fresh fruit, ample mouthfeel, and fine grained tannins -- all with a resolutely hedonistic signature.

Terroirs: "galets" and sandy limestone over beds of "safres" and chalk – AOP Costières de Nîmes – Certified Organic

Varietals: 55% Mourvèdre, 30% Grenache and 15% Syrah

Vinification:

- certified organic farming
- selection of sandy, calcareous terroirs and parcels of old vines with naturally small yields
- manual harvest with double sorting and incorporation of whole cluster (30%)
- fermentation by native yeast with no addition of SO₂
- long macerations (30 days) & manual punching down of the cap
- aging on lees for 12 months in demi-muids (600L) or 500L
- one single bottling run without filtration

Tasting notes:

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

Accolades:

91 – *James Suckling*

94 – *Top 100 Wines – James Suckling*

Aging Potential: Wait for 3 years to fully appreciate it

Food & Wine Paring: 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



Mas de Nages - Chemin des Canaux - 30132 Caissargues - tel: +33 (0)4 66 38 44 30

info@domainegassier.com - www.domainegassier.com