

LOU COUCARDIÉ RED 2014



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!"

A wet spring gave beautiful growth in the vineyards. It was followed by a hot summer with cool nights, which was key in maintaining freshness of the fruit and acidity. With an open, ample and fleshy fruit enhanced by a soft freshness, this vintage will be ready to enjoy sooner than the 2013 vintage.

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

Varietals: 45% Mourvèdre, 35% Grenache and 20% 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:

- 92+ – Robert Parker's *The Wine Advocate*
- 90 – *Wine Spectator*
- 16,5 pts – Olivier Bompas – *Le Point Magazine*
- 15/20 "Coup de Coeur" – Bettane & Desseauve 2019



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 |

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