

# DOMAINE MAS BARRAU

## CABERNET FRANC, PAYS DU GARD

*Gard*

**WINEMAKER:** Boutinot France winemaking team

**LOCATION:** Gard, France

**GRAPES:** Cabernet Franc 100%

**ABV:** 13.5%

**SUITABLE FOR:** Vegetarians and Vegans, Organic

**CLOSURE TYPE:** Screw Cap

**THE ONE-LINER:** Sensual, seductive and sophisticated Cabernet Franc from Gard.

**TASTING NOTE:** There is a wild ripeness of sweet orange-zest scented raspberry fruit twinned with an edgy woodland perfume. The palate is incredibly long and very rich with fleshy fruit flavours counterbalanced by a bitter, woody, character and a thread of honey.

**PRODUCER DETAILS:** The Gard region lies at the southern end of the Rhône valley, a river valley which stretches from Lyon in the north to the Mediterranean delta in the south. The red wines here bear the supple textures and peppery influences of the Rhône in their Grenache and Syrah but also in their style of Merlot, Cabernet Sauvignon and Cabernet Franc. Whites too extend the Rhône thread into the Gard - with Viognier infiltrating from the north (from its rarefied hideouts in Condrieu and Côte Rôtie) and Clairette spreading its reach from the top southern Rhône enclave of white Châteauneuf-du-Pape. These grape varieties and the domaines we work with (Bahourat, Mas Barrau, Sources de la Marine and Montval) are all situated on the high plateau of the Costières de Nîmes - old river beds of stony, free-draining soil of immaculately tended rows of vines on flat land in large blocks of vineyards, which facilitate very efficient farming and value-for-money pricing.

**IN THE VINEYARD:** Cabernet Franc is much under-rated and rarely cultivated outside its traditional habitats of Bordeaux and Loire. At Mas Barrau in the Gard region of Southern Rhône, Samantha and Eric have worked to produce a wine that sets new standards for Cabernet Franc. The Cabernet Franc grapes for this cuvée came from a single Domaine family estate near Nîmes.

**IN THE WINERY:** Samantha and Eric look specifically for vines which are south-facing and can achieve the most sunlight to source the Cabernet Franc grapes for this wine. The terroir is full of limestone which gives rich yet soft and lightly acidic wine – this in turn gives the drinker a pleasantly sweet sensation on the palate.

**FOOD RECOMMENDATIONS:** Juicy lamb shanks, rich tomato based dishes laced with roasted garlic and pepper, marinated steak with mashed potato and green beans or savour it at the end of the meal over a good cheeseboard.

