



NICOLAS & MIREN DE LORGERIL

CHÂTEAU DE CAUNETTES

AOP CABARDÈS



AN EXCEPTIONAL TERROIR

To the south of the Massif Central, on the sun-drenched hillsides of the Montagne Noire region and in view of the Pyrenees, the Château de Caunettes is located in the heart of the Cabardès appellation. Cabardès is the Languedoc's most westerly appellation, and the most easterly appellation of south-west France. It is also the only appellation to combine 2/3 Atlantic grape varieties (merlot, cabernets and malbec) and 1/3 Mediterranean varieties (syrah and grenache). This combination is the product of the region's climatic duality, mixing the warming sun of the South East with the humidity of Aquitaine to the South West. The terroir is characterized by a substantial surface layer of limestone, which maximizes the effect of the sun and encourages the fruit's aromatic development. A clay substrate provides the vine roots with the freshness they need in the summer months, particularly for the Atlantic varieties which are more sensitive to long dry periods. Beneath the clay lies the limestone rock of the Montagne Noire, with its promise of cool summer nights. Swept by breezes from east and west, and marked by the influence of the nearby peaks of the Montagne Noire region, the Domaine de Caunettes Hautes is located in the west of the Cabardès appellation, on the southern foothills of the Massif Central. The name Caunettes comes from the Latin 'caonetta' meaning little cave, a name which fits the estate well given its location in the heart of a limestone region, near to the Combe Obscure gorges with their natural caves. The Domaine enjoys a breathtaking view of the Pyrenees, which start to the south of the estate and stretch for hundreds of kilometres.

A RARE HISTORY

The lineage of the Seigneurs de Caunettes can be traced back to the 12th century. Set in the grounds of an old priory, Caunettes is a large estate which has been planted with vines since the 18th century. It took considerable courage and perseverance from Gilbert Rouquet to completely rearrange the planting of the whole estate 30 years ago: dynamite was needed to reclaim some of the rockier parcels of land and create the beautiful estate we have today. Nicolas and Miren de Lorgèril took up the challenge of tending this estate in the year 2000, and are committed to making the most of the exquisite balance which characterizes the Protected Designation of Origin appellation of Cabardès, a balance between Atlantic and Mediterranean grape varieties unique in France.

FEW FIGURES

- 70 hectares of vineyard which 25 are in AOP Cabardès
- 15 kilometres north-west of Carcassonne
- Altitude: 240 to 360 metres

GRAPE VARIETIES*

Atlantic grape varieties:

- cabernet-franc: 1 ha
- cabernet-sauvignon: 6 ha
- malbec: 3 ha
- merlot: 5 ha

Mediterranean grape varieties:

- grenache: 2 ha
- syrah: 8 ha



LE TERROIR D'ALTITUDE

AOP CABARDÈS, RED

Grape varieties*: cabernet 30%, merlot 30%, syrah 30%, grenache 10%

Vinification: produced from the fruit of selected parcels of land (low yield, c.35HL/Ha), long fermentation (20 to 30 days).

Presentation: elegant bordeaux bottle, boxes of 6 standing bottles. Tasting Notes: Very deep garnet colour and a distinctive power and harmony of aroma: fragrances of blackcurrant and blackberry mingle with notes of spices, mint and cocoa. Rich and full on the palate, with fine, dense tannins.

Maturing: 14 months in French oak barrels (40% new barrels)

Cellaring: can be kept for 5 to 7 years

Serve with: magret of duck, roast meats, cheeses.



LE CLASSIQUE

AOP CABARDÈS, RED

Grape varieties*: cabernet 25%, merlot 30%, syrah 25%, grenache 15%, Malbec 5%

Presentation: bordeaux bottle, boxes of 6 standing bottles.

Tasting Notes: intense colour, nose of ripe fruits. Great intensity of red fruits on the palate, backed by a supple, luxurious substance.

Cellaring: keep for 3 to 4 years.

Serve with: red meats and poultry, tarts and cheeses.

