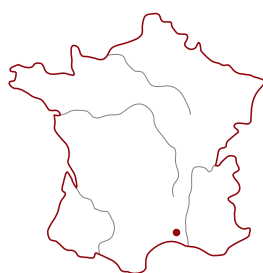


## DOMAINE GOURNIER

2019 - DUCHÉ D'UZES  
Mas Brès

Located in the South of France, in Languedoc, the Domain benefits from an excellent exposure to the Mediterranean sun and also from the freshness of the Cevennes mountains. Maurice Barouin and David Helou are taking care of 445 acres of vines located on 14 different villages. 124 acres are already organic. In 1959, Maurice's father bought Domaine de Gournier. At that time, there were more fruit trees than vines. At the beginning of the 80's, Maurice took over the Domaine and decided to focus on the vineyard. In 1983, he left the co-op for good and created his own cellar.

					
60% Grenache 40% Syrah	60°F 16°C	2028	25 yo	Organic	45 hl/ha



## TERROIR

**VINEYARD** : 35 hectares, 5500 feet/ hectare

**LOCATION** : In the triangle made by the main historical towns of the region (Nîmes 20kms, Uzès 20kms, Alés 20kms), the vineyard is planted alongside the Gard river bed

**SOIL** : Clay and limestone gravel of the Gard River bed

**EXPOSURE** : South facing

## WINEMAKING

**HARVEST** : Machinal

**VINIFICATION** : The bunches are destemmed after a cold maceration.

**FERMENTATION** : The fermentation lasts for 12 to 20 days in thermo-regulated concrete vat (maximum 28°C).

**MATURATION** : Minimum of 6 months on fine lees.

## TASTING NOTES



Intense ruby



Red cherry aomas, peppery



Blackcurrant & raspberry, violet with a hint of liquorice, round & smooth tannins

## FOOD PAIRING

Cheese burger

Garlic & rosemary lamb ribs

Pepperoni pizza