

# LE ROSE DE CASSAGNAU

IGP Pays d'Oc Rosé



**OWNER/COMMUNE** Jacques Abet / Pauligne

## PITCH

Produced in the low foothills of the Pyrenees, where the climates of the Mediterranean and Atlantic meet, this original blend – light and easy-to-drink – makes Cassagnau a Languedoc wine with the Provençal accent. Jacques Abet, doctor by profession, winemaker by passion, runs this family-owned estate with enthusiasm and painstaking care in a terroir that is unique.

## BACKGROUND

Family-owned since the eighteenth century, the estate owes its longevity to its women. Jacques' grandmother Berthe, who managed the estate for six decades, took it through two world wars and many a viticultural crises. He inherited this family property from his mother, Jacqueline. Today, it's thanks to his wife Colette that Jacques, who had chosen to pursue a career in medicine, is able to satisfy his passion for winegrowing and for the terroir in which he grew up. You'll find Jacques in the tiny village of Pauligne near Limoux, at the heart of "Cathar country". For the past few years, thanks to passionate dedication, strict standards and an authentic approach, he has been breathing new life into the estate. Whenever the vines need him, he swaps his doctor's coat for winegrower's gear, driving the tractor, pruning or working in the winery with his œnologist. The scientist in him gives way to the farmer, repeating the same gestures as his ancestors before him. An enthusiastic head of a magnificent estate, this bon vivant has succeeded in reconciling his two activities of GP and winemaker.

**SURFACE** 30 ha

## GRAPE VARIETIES

One of the estate's master cards lies in its hugely diverse mix of varieties – proof of the curiosity and open-mindedness of its renovator! Besides the Mediterranean varieties, Syrah and Grenache, you'll also find Atlantic varieties more typical of Bordeaux – Merlot, Cabernet and Malbec (or Cot) – the Burgundy varieties of Pinot Noir and Chardonnay, and last but not least, the time-honoured local varieties, Mauzac and Chenin Blanc.

## TERROIR

The geographical situation of the Languedoc and the Atlantic climate are the defining influences when it comes to explaining the excellence and uniqueness of this terroir. Here, by an almost magical stroke of luck, two climates come together: the Mediterranean and the Atlantic. The Mediterranean influences make for generous wines, with the sunshine providing ripeness, while the westerly influence maintains the humidity and freshness that is necessary for the fruit to express itself fully. Rounding out the picture is the diversity of the soils: gravel terraces with large round pebbles predominate on the low slopes of the foothills of Pyrenees.



Jacques Abet

## WINEMAKING/MATURING

During the harvest, all generations come together to gather in the grapes. The grapes are carefully harvested in the cool hours of the morning and vatted for just a few hours before being "bled" to extract must with only the slightest tinge of pink. Carefully fermented at a temperature of around 17° C and aged in the vat on the fine lees, the wine is bottled early to preserve its full freshness and vibrancy.

**VINTAGE 2016**

**Alc: 12%**

## TASTING NOTES

Clad in a delicate, pale pink, this characterful wine – an unusual blend of Malbec and Cabernets – unveils a generous nose of small berried fruits, cherry, floral notes and mild spice. The invigorating, chiselled palate lacks neither roundness nor volume while offering great freshness and outstanding minerality. A wine to serve chilled and sip with friends on a fine summer evening – pure pleasure!

## AGEING

To drink young, within the 2-3 years following its vintage.

## Blend

35% Cabernet Franc - 50% Cabernet Sauvignon – 15% Malbec

## BOTTLING

Bottled for Maison Sichel