

Château de Caladroy

Côtes du Roussillon Villages



The Wines

- *Cotes du Roussillon Villages “Les Schistes”*: The soils on this rugged mountain ridge are a mix of sand and clay on top of black schist. Schist(es) terroir for French vineyards can be found in pockets of Languedoc (notable Faugères); parts of Anjou; and up in the northern Rhône in part of Côte-Rôte and across the river in Seyssuel. And there’s a big swath of it over the border in Spain’s Priorat. Schist tends to emphasize fruit rather than tannin, and red wine from these terroirs typically show a fruit purity in a decidedly darker profile than limestone’s red notes (deep with a verticality too, rather than broadly horizontal on the palate, along with a lift of minerality). You’ll get this in Caladroy’s lithe yet intense black and blue fruit profile.

The grapes are hand-picked, and up to 10% of the wine for this cuvée may be aged in oak barrels for 10-12 months while the rest is raised in tank. A blend of Syrah, Carignan, Grenache noir and Mourvèdre

- *Muscat de Rivesaltes*: This is a traditional sweet wine made by stopping the primary fermentation with the addition of neutral alcohol at the halfway mark, thereby capturing primary fruit aromas and flavors (the nose and flavors are explosive). This method was perfected in the 13th century by a Catalan alchemist in Montpellier and became widely used in Roussillon, which made itself the center of *vin doux naturel* production back in the day. Some four hundred years later the method was adopted in the Douro Valley for the production of Port. Muscat Petit Grain (70%) and Muscat Alexandria (30%).