



ROTIER GAILLAC RENAISSANCE VENDANGE TARDIVE

certified organic

Little known Gaillac was well known for wine 1,000 years before Burgundy and some 1,500 years before Bordeaux. It was a famous wine region for the Romans during their occupation of Gaul. The turn of history shrunk Gaillac's viticulture to nil. Then Alain Rotier's parents started their domaine in 1975 and the renaissance began! Today Alain and his brother-in-law farm 86 acres of vines organically (certified in 2012) and make, as one MW said, some of Gaillac's best and most consistent wines.

VINEYARD



- Site:** High on the left bank of the Tarn River on the middle bench in *Les Terrasses de la Rive Gauche*.
- Elevation:** A steep climb up 200 meters.
- Soil:** Alluvial terraces that essentially are gravel mounds (like the best sites of the Médoc peninsula).
- Varieties:** Loin de l'Oeil, a Gaillac native and a local hero. The grapes ripen early and are prone to rot, particularly here in close proximity to the Tarn River, creating superb conditions for late harvest grapes to become richly laden with noble rot.

CELLAR

- Vinification & Aging:** Made in acacia and oak barrels (10-15% new) where it undergoes both alcoholic and malolactic fermentation. Aged in wood for 9-10 months.
- Bottling:** The wine obtained conserves about 175g/l of residual sugar, balanced by a refreshing note of acidity. Rests in bottle 6 months before going to market. Bottled with around 100 mg/l of SO₂ (max authorized by Demeter is 200 mg/l).
- Production:** 1,200 bottles of 500mls.
- Profile:** Only Alsace, Juraçon and Gaillac have the right to the Vendange Tardive category, and VT is a speciality of Alain. He firmly believes that Semillon has nothing over Loin de l'Oeil when it comes to botrytised wines, and he routinely puts his wine in blind tastings of Barzac and Sauternes. Try it.
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