



DOMAINE ROTIER GAILLAC LES GRAVELS ROUGE

certified organic

A little known fact is that 1,500 years before Bordeaux and 1,000 years before Burgundy, Gaillac wine was prized by the Romans. In the centuries since François 1er gave England's Henry VIII 50 barrels of Gaillac at their historic meeting in 1520, the region has remained out of the limelight. But among the cognoscenti, Gaillac never fell out of favor thanks to its small cadre of committed growers and their fidelity to the region's local varieties. An ardent proponent of such grapes as Duras and Loin de l'Oeil, Rotier has long been at the forefront of Gaillac's growers.

VINEYARD



Site: *Les Gravels* takes its name from the ancient and very high river terrace (or bench in American parlance) where the vines grow on the left bank of the Tarn River.

Elevation: A steep climb up 200 meters.

Soil: An alluvial terrace that's essentially a gravel mound (like the best sites of the Médoc peninsula).

Vines: Domaine went organic in 2005, then went for certification in 2009, and got it in 2012. Rows are sown with grasses and legumes.

Varieties: Syrah 40%, Duras 40%, Brauacol 20%, with sometimes a bit of Prunelart. Brauacol is thought to be a Basque native and is prized for low tannin and high malic acid, Duras is very old, and Prunelart is the father of Malbec.

CELLAR

Vinification & Aging: All grapes are destemmed. Raised primarily in concrete vats, with some of the wine spending 3-4 months in older barrels before returning to concrete.

Bottling: Bottled with around 50 mg/l of SO₂ (max authorized by Demeter for reds is 70 mg/l).

Production: 4,000 cases.

Profile: This is a quietly compelling wine with lovely fruit, savory spice and a note of tobacco, excellent lift, and just great drinkability.
