DOMAINE ROTIER LES GRAVELS BLANC





GROWING REGION:

Gaillac, Southwest, France.

TERROIR:

Vines grow on an alluvial bench, a very high river terrace packed with gravel.

GRAPES:

Loin de l'Oeil 85% (a venerable Gaillac native grape), Sauvignon Blanc 15%.

VITICULTURE NOTES:

Organic since 2005; took expensive plunge and was certified in 2012.

VINIFICATION NOTES:

Raised entirely in tank on fine lees. SO₂ addition is under the threshold permitted by Demeter for biodynamic wines. 1,400 cases annually.

TASTING NOTES:

Loin de l'Oeil gives lovely texture to the wine while Sauvignon Blanc gives aromatics and lift.

DOMAINE ROTIER LES GRAVELS ROUGE





GROWING REGION:

Gaillac, Southwest, France.

TERROIR:

Vines grow on an alluvial bench, a very high river terrace packed with gravel.

GRAPES:

Syrah 40%, Duras 40%, Braucol 20%. Braucol is thought to be a Basque native, Duras is very old, and Prunelart is the father of Malbec.

VITICULTURE NOTES:

Organic since 2005; took expensive plunge and was certified in 2012.

VINIFICATION NOTES:

Raised primarily in concrete vats with some of the wine spending time in older barrels. SO₂ addition is under the threshold permitted by Demeter for biodynamic wines. 4,000 cases annually.

TASTING NOTES:

A quietly compelling wine, with lovely fruit, savory spice and notes of tobacco and just great drinkability.



ROTIER GAILLAC ESQUISSE

certified organic

1,500 years before Bordeaux and 1,000 years before Burgundy, Gaillac was prized by the Romans for wine. All manner of misfortune befell it in recent centuries, so now only 5% of its wine is exported–including, fortunately, a bit from Rotier. The domaine started in 1975, went organic in 2005, and began reducing SO2 additions below Demeter thresholds in 2013. The domaine farms 86 acres of vines, most being local varieties.



Site:	High on the left bank of the Tarn River on the middle bench in <i>Les Terrasses de la Rive Gauche</i> .		
Elevation:	A steep climb up 200 meters.		
Soil:	Alluvial terraces that essentially are gravel mounds (like the best sites of the Médoc peninsula).		
Vines:	Went organic in 2005; went for certification in 2009 and got it in 2012. Rows are sown with grasses and legumes.		
Varieties:	67% Duras, 33% Braucol, two Gaillac favorites. Braucol is thought to be a Basque native and is prized for tannin and color; Duras is very old and prized for color and freshness.		
CELLAR			
Vinification & Aging:	All grapes are destemmed. Raised entirely in concrete vats and bottled in January following the harvest.		
Bottling:	Sans soufre: no sulfur additions.		
Production:	2,500 cases.		
Profile:	Drink this dark, plummy, delicious wine on the young side with a slight chill.		

VINEYARD



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.

<u>VINEYARD</u>

	Site:	High on the left bank of the Tarn River on the middle bench in <i>Les Terrasses de la Rive Gauche</i> .
	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
ROTTER RENAISSANCE GAILLAC VERDANCES TARDIVES	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.