



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.



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).
- 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% Syrah. 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.
-