

LES DOMAINES BARSALOU

(LANGUEDOC, FRANCE)

<http://www.barsalou.vin>



From the 1960s, while the restructuring of regional wine production began, Languedoc winegrowing experienced major qualitative innovations. In 1976, Claire, great-granddaughter of Emilien Raissac, and her husband, Yves Barsalou, acquired the estate of Saint Maurice, whose winery they expanded. They continued the development of the family business with their two sons, Éric and Jean-Yves, taking over Château Villenouvette's vineyard and winery in 1981. The same year, they produced their first rosé wine at the Domaine de Saint Maurice. Following the planting of new plots in and the modernization of the winery of Saint Maurice, the family started in 1984 in white winemaking. The efforts for the renewal of the vineyard and the equipment of the cellars were pursued in order to diversify the family production in Pays d'Oc wines and controlled designation of origin Corbières and Languedoc. In 1996, a aging cellar was built on the original family property which took the name of Château Aumèdes.

In 2006, Jean-Yves Barsalou created the Domaines Barsalou company to develop bottled wine and export sales. Today the wines of Domaines Barsalou are distributed in about twenty countries. From French gastronomy to spicy dishes from the Far East, Domaines Barsalou wines come to meet different types of cuisine and flavors around the world.

Château Aumèdes Corbières Blanc 2017

CSPC# 805658

12x750ml

13.0% alc./vol.

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| Grape Variety | <i>34% Roussanne, 33% Marsanne, 33% Grenache Blanc.</i> |
| Winemakers | Jean-Yves Barsalou |
| Climate | Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana). |
| Vineyards | Valley of the Fontfroide's stream, Bizanet village, north-eastern Corbières hills, Languedoc-Roussillon. The soil is Campanian sandstone. |
| Vinification/ Maturation | Skin maceration of all varieties and cold must settling. Controlled fermentation lasts three weeks. Malolactic fermentation is not made. |
| Tasting Notes | The wine is bright citrine in color. Aromas of white flowers and citrus fruits. The palate is smooth with an intense length. Powerful aromas of almond tree flowers, lemon and apricot. |
| Serve with | A white fish with herbs or a veal stew with shallots. |
| Cellaring | Drink in the next few years. |



Louis Pinel IGP OC Vermentino 2017

CSPC# 805659

12x750ml

12.5% alc./vol.

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| Grape Variety | 100 % Vermentino |
| Winemakers | Jean-Yves Barsalou |
| Appellation | I.G.P. Pays d'Oc. |
| Climate | Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana). |
| Vineyards | The soil is made up of Alluvial terraces. |
| Vinification/ Maturation | Skin maceration and cold must settling followed by a fermentation period of three weeks at low temperatures. Malolactic fermentation is not made. |
| Tasting Notes | The colour is pale gold colour. The aromas are fine and elegant wine, scents of hawthorn and yellow peach. The palate is fresh, well-rounded with nice acidity. Flavours of mango and green apple with notes of almond. |
| Serve with | Perfect with fish, seafood or cheese. |
| Cellaring | Drink within the next few years |



Château Aumèdes Corbières Red 2014

CSPC# 805656

12x750ml

13.0% alc./vol.

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| Grape Variety | 60% Carignan, 20% Grenache Noir, 20% Syrah. |
| Winemakers | Jean-Yves Barsalou |
| Climate | Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana). |
| Vineyards | Château Aumèdes, Bizanet village, north-eastern Corbières hills, Languedoc-Roussillon. The soil is Dark marl and slate. |
| Vinification/ Maturation | Traditional wine-making method of the destemmed Carignan, Syrah and Grenache noir grapes, each variety being vatted separately. 15% of the Carignan has been aged in barrels during 12 months before the final blend. |
| Tasting Notes | The wine is dark red and densely coloured. Aromas of red berries, blackcurrant, blueberry and spices. The palate has a lick of aniseed that lifts the palate, lingering savour of red fruits and liquorice. |
| Serve with | Perfect with a cassoulet or a warm goat cheese salad. |
| Cellaring | Drink in the next 5 years |



Château Villenouvette Cuvee Marcel Barsalou 2015

CSPC# 805660

12x750ml

14.0% alc./vol.

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| Grape Variety | 90% Carignan, 10% Syrah |
| Winemakers | Jean-Yves Barsalou |
| Climate | Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana). |
| Vineyards | Château Villenouvette, lower Orbieu valley, north-eastern Corbières hills, Occitania. The soil is made up of Rounded pebbles, limestone colluvium and subsoil. |
| Vinification/ Maturation | The carignan undergoes a carbonic maceration while the syrah follows a more classic vinification with destemming. The vatting lasts three weeks. After blending, the alcoholic fermentation ends in oak casks. Aging lasts twelve months. |
| Tasting Notes | The wine is dark garnet, vermilion at the edge. The nose shows notes of dry fig, black olive, white pepper. Then, aromas of cherries, currant syrup, chocolate and a hint of nutmeg. The palate displays soft spices and minerals savors, evolved elements of truffle and coffee with red fruits dominating a long finish. |
| Serve with | Perfect with lamb. Also great with Red meats, game, stew, stew, regional dishes, cheeses. |
| Cellaring | Drink within the next 5-10 years |
| Scores/Awards | Gold Medal - Concours des Vignerons Independents 2017 |

