

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 Villenouvette Cuvee Marcel Barsalou 2015

CSPC# 805660

12x750ml

14.0% alc./vol.

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

