

Domaine Mas Barrau Cabernet Franc, Pays du Gard



Producer: Domaine Mas Barrau
Winemaker: Boutinot France winemaking team
Country of Origin: France
Region of Origin: Gard
Grapes: Cabernet Franc 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Organic
Closure Type: Screw Cap



The One-Liner

Sensual, seductive and sophisticated Cabernet Franc from Gard.

Tasting Note

There is a wild ripeness of sweet orange-zest scented raspberry fruit twinned with an edgy woodland perfume. The palate is incredibly long and very rich with fleshy fruit flavours counterbalanced by a bitter, woody, character and a thread of honey.

Producer Details

The Gard region lies at the southern end of the Rhône valley, a river valley which stretches from Lyon in the north to the Mediterranean delta in the south. The red wines here bear the supple textures and peppery influences of the Rhône in their Grenache and Syrah but also in their style of Merlot, Cabernet Sauvignon and Cabernet Franc. Whites too extend the Rhône thread into the Gard - with Viognier infiltrating from the north (from its rarefied hideouts in Condrieu and Côte Rôtie) and Clairette spreading its reach from the top southern Rhône enclave of white Châteauneuf-du-Pape. These grape varieties and the domaines we work with (Bahourat, Mas Barrau, Sources de la Marine and Montval) are all situated on the high plateau of the Costières de Nîmes - old river beds of stony, free-draining soil of immaculately tended rows of vines on flat land in large blocks of vineyards, which facilitate very efficient farming and value-for-money pricing.

In The Vineyard

Cabernet Franc is much under-rated and rarely cultivated outside its traditional habitats of Bordeaux and Loire. At Mas Barrau in the Gard region of Southern Rhône, Samantha and Eric have worked to produce a wine that sets new standards for Cabernet Franc. The Cabernet Franc grapes for this cuvée came from a single Domaine family estate near Nîmes.

In The Winery

Samantha and Eric look specifically for vines which are south-facing and can achieve the most sunlight to source the Cabernet Franc grapes for this wine. The terroir is full of limestone which gives rich yet soft and lightly acidic wine – this in turn gives the drinker a pleasantly sweet sensation on the palate.

Awards & Press

2011 Vintage: Sommelier Wine Awards 2014 - Gold

Food Recommendations

Juicy lamb shanks, rich tomato based dishes laced with roasted garlic and pepper, marinated steak with mashed potato and green beans or savour it at the end of the meal over a good cheeseboard.

2011 Vintage: Sommelier Wine Awards 2013 - Silver

2011 Vintage: "Spice, structure and food friendliness mark out this Cabernet Franc. With ripe cherry and crunchy berry fruits alongside dark fruits. There is an earthy tinge and a hint of chocolate to the soft fruit. There's even enough character to accompany grilled ribeye steak with pink peppercorn sauce." Sommelier Wine Awards 2014, Judges Comments

2011 Vintage: "With deep concentrated fruit and good acidity, this is well-made with some bitter chocolate/cherry notes. 'I love the finish – nice work!' said James Hocking of The Vineyard Group. 'Not an aperitif-style though,' added consultant Angela Reddin." Sommelier Wine Awards 2013, Judges Comments

2009 Vintage: "Cassis and smoke on the nose leads to a medium-bodied, fresh-fruited palate with violets, green hints and balanced acidity. With it's clean finish, this is ideal 'by the glass' material." Sommelier Wine Awards 2011, Judges Comments