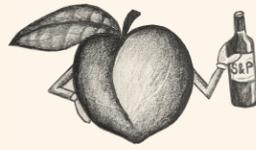


SPIEGEL & PEACH

EST 2020



Grower Questionnaire

History of Domaine: Bought in 2004 by Pierre Fabre, formerly an industrial engineer but is now the fifth generation of winemakers in his family. Chateau de Gaure has a long history that goes back to Roman times, when the Romans had chosen its excellent vantage point to control the region. Since Pierre has taken over the estate the farming has been converted to first organics, followed by biodynamics in 2019. He has been mentored by some of the greatest winemakers in the region to make truly unique and stunning wines.

Vineyard holdings in hectares: 70 hectares - 20 in Limoux (land of White Gaure Castle land - high proportion of limestone), 20 in the Haute Vallee of Limoux (400 metre altitude) and 30 in Maury for the red wines

Organic/biodynamic certified or principles? Both certified organic and biodynamic

How many wines produced in total? How many bottles produced? 6 wines, around 120k bottles

Description of soils/climate: Influence from both the Mediterranean and the Atlantic here in Limoux; much greater Atlantic influence than elsewhere in the Languedoc. Great diversity of terroirs

The vineyard, of around 20 hectares in the immediate vicinity of the Château, is divided into two zones:

The PECH DE LOUP slopes:

The PECH DE LOUP slopes are located 200m above sea level on shallow clay-lime soil. At the bottom of the slopes, the subsoil is richer and more clayey.

Marked by a very strong Mediterranean influence, the Pech de Loup slopes offer gourmet wines, on the freshness, marked by a sweet minerality.

The Pradou plateau:

The second part of the vineyard on the Château de Gaure is located on an altitude plateau, located at an altitude of nearly 300m.

Known for its Oppidum which in the first century BC was a camp which protected Limoux and the upper Aude valley, the Pradou plateau is located on the southernmost part of the Aude sedimentary basin.

Around the sheepfold of PRADOU, deep, clay-limestone soils welcome the Chardonnay to give it finesse and minerality. On the other side of this high plateau, a one hectare parcel of rolled pebbles on more compact soil hosts the Massale selection Pinots Noirs.

Our vines were planted in the 20th century by Monsieur Salasar, a great Limoux winegrower in the 1980s.

The 15 hectare island in one piece is located around the village of Campagne sur Aude and nestled along the Aude valley sheltered from the winds by the first reliefs of the Pyrenees.

This exceptional terroir , thanks to its altitude (around 500m) is mainly composed of red clay.

THE COUNTRY TERROIR

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THE TERROIR OF LATOUR DE FRANCE

Located in the heart of the Agly Valley, the Latour de France appellation vineyard is the southernmost vineyard in France, nestled between the Mediterranean and the mountains enjoying exceptional sunshine.

Divided into more than 30 plots, the 26 hectares, located in 4 municipalities, are extremely fragmented and allow the entire mosaic of Roussillon terroirs to be revealed.

The vines are planted on high-altitude terraces, exposed to the sun, on islets of gneiss or black schist. Here everything is contrasted between altitude and vertiginous slopes, noble soils and rare rains concentrated in autumn and in spring. Every other day, the vineyard is swept by the Tramontana, a dominant dry north wind.

This exceptional terroir, thanks to its altitude (between 300 and 500m) is mainly composed of red clay.

Viticulture practices - manual harvest. Yields 15-30 hl/ha dependent on wine. Harvested at maximum maturity/ripeness while still retaining freshness

Wines (if more than one taken, please answer for each)

Fermentation vessel? Natural yeasts used?

Fermentation in 400litre barrels and large Stockinger casks. Natural yeasts used

Describe malolactic practices and any lees contact/stirring:

Yes malo is carried out. Ageing on lees with regular stirring/topping

Fining? Filtration? (vegan?)

Not fined or filtered; vegan

Tasting notes (S&P):

Chateau de Gaure Chardonnay 2019 - Ripe nose - quince and yellow stone fruits. Quite powerful, textural, some ginger spice, spiced apple, plush and long with some floral notes when it opens up. Really serious for the price

Chateau de Gaure Limoux 2019 - Some reduction after opening; apple cinnamon nose; textural pain aux raisin on the palate with a long, saline finish. Lovely fruit weight mid palate, white pepper spice, bruised/baked apple, star anise. A savoury undertone, floral with time in the glass. A blend of Chardonnay and Chenin Blanc.

Chateau de Gaure Oppidum 2019 - Class act with creamy, silky, toasty white flowers, precise acidity, and a long finish. Rustic apple and spice. Lots of local character. Chardonnay, Chenin and Mauzac.

Chateau de Gaure Syrah Grenache 2019 - Clean nose. Deceptively full bodied, feels lighter with it's pretty red fruits, fresh herbs and rich spices. Red cherry and liquorice with bitter almond and smoke. Structured though not tannic. Smooth.

Chateau de Gaure Languedoc 2019 - A blend of Syrah, Grenache and Carignan. Animalistic nose with wild fruits and a touch of reduction upon opening. Dark fruits, clove, leather. Peppery and deep with balanced freshness. Plush; lovely purity on the palate with a savoury edge. Feels very Southern French!