



CLOS CACHET
the finest French wines

DOMAINE GAVOTY

Storia Carignan

2021

01

Provenance:

Côtes de Provence

02

Grape Variety:

100% Carignan

03

Pairing:

Roast beef cheeks, Grilled chicken, Filet Mignon, Artichoke, Saffron Risotto

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Situated in the village of Cabasse, fifty kilometres from Saint-Tropez, Domaine Gavoty embodies all the magic of Provence. Organically grown vineyards, ploughing and yields management to increase concentration. Domaine Gavoty have created a rich, earthy Carignan from old vines.



Vinification:

Traditional winemaking. Fermentation 20 days at 28°C. Evolution over 3 to 5 years. Unfined, the wine is filtered just before bottling in July 2020.



Tasting Notes:

Nose already open on black fruits and spices. Fine and supple tannins. Aromas of black fruits and liquorice; melted structure: a gourmet and complex wine; a “real pretty wine”!



Soil Type:

Limestone and Clay



Method:

Organic

Clos Cachet

Unit 6/18 George Street, Sandringham VIC 3191
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

