

Le Credo

Region

AOP Côtes de Roussillon Villages

Winemaker notes

Le Credo represents the flagship of the Cazes family's estate. A truly reflection of their Catalan origins, the estate has collaborated with renowned winemaker René Barbier. The cuvée represents the truest expression of the Roussillon soils and the spirit of the Catalan culture.

Viticultural Notes

Sourced from the family's oldest vineyards from the best plots. Meticulous vineyard and parcel selection prior to harvest. Grapes are hand-harvested in a single layer into 10KG baskets. Grapes are cool to 5C for 24 hours, then hand-sorted first by bunches and then by berries. Yields are approximately 15hl/ha.

Vintage Notes

2013 Vintage: An unusual start to the vintage which was extremely cool and wet compared to previous years. The delayed bud break meant there would need to be a long dry fall for vines to catch up. The grenache vines, which are sensitive to coulure, were impacted by the cool wet spring, which led to severely reduced yield. The summer was very warm and dry, but sufficient rainfall early in the season meant there was little to no hydric stress in the vineyards. As harvest approached, a sizeable rainstorm replenished water tables and helped maintain acidities, however picking times were pushed back to later than usual. Come harvest, quality was very good with higher than normal acidities due to the cooler conditions and delayed start to the season. Wines are vivacious, spicy and have a lot of finesse complete with firm tannins and high acidity giving the capacity for extended aging.

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| Wine | Le Credo |
| Estate | Domaine Cazes |
| Vintage | 2013 |
| Varietal | 40% Grenache, 30% Mourvèdre, 20% Syrah, 10% Carignan |
| Region | AOP Côtes de Roussillon Villages |
| Vine Age | 45-100+ years |
| Soil | Clay-limestone with round pebbles and schist |
| Farming | Certified Organic and Biodynamic |
| Fermentation | Fermentation in 300L and 500L barrels, with two punch-downs per day. Maceration over 4 weeks, followed by gentle hand pressing |
| Aging | Aging first in concrete egg, followed by 300L barrels for a combined 18 months. Minimal filtration. Bottle aging for two years prior to release. |
| Alcohol | 15.5% |

