

Domaine La Bouysse

Mazérac



VINTAGE	2012
REGION	Languedoc
APPELLATION	Corbières Boutenac
VARIETAL	80% Carignan 20% Grenache
ALCOHOL	15%
TERROIR	Limestone, Pebbles "Poudingues"
INFO	40 Ha (98.84 Acres) total vineyard & 2.94 Ha (7.26 Acres) devoted to Mazérac from Cru Boutenac terroir 85 to 115 year old Carignan Hand harvested 12 months aging in oak barrels Fined /Filtered Organic Conversion 3rd Year

About the Estate:

Located in St. Andre de Roquelongue, in the heart of the Corbières region (between Narbonne and the famous historical Fontfroide Abbey), Domaine la BOUYSSSE represents a total of 42 ha (103 acres), on 2 different terroirs. 7 ha (17 acres) are situated on the hills of Boutenac Cru terroir with clay, limestone soils and big pebbles called "Poudingues". 35 ha (86 acres) on a mix of clay and sandstone of the Fontfroide terroir, A large proportion of the vines are 30 to 50-year-old, some being 80 & even more than 110 years old!

The vines are spreading in numerous parcels among the "garrigues," on slopes and sunny hillsides delimited by old stone walls, little rivers, olive trees' & pine forests. A unique landscape rich in amazing views and scents...

From the 2007 Vintage and new Corbières Boutenac AOP, the Cuvée MAZÉRAC is back to what made it so famous a decade ago: 80% very old Carignan vines from Boutenac, and 20% Grenache Noir. The vines only come from the delimited terroir and locally called "Poudingues de Gasparets" (within the commune of Boutenac), made of clayish ground, limestone and pebbles.

The vines are 100% hand harvested in small baskets, and then each variety is separately and differently vinified. The bunches of Carignan are fully vinified under a "carbonic maceration" process to reach the best color extraction and develop the cocoa and truffles aromas, so typical to the Boutenac terroir. The Grenache is totally de-stemmed and vinified in thermo-regulated tanks.

Tasting Notes:

"Full-bodied and supple, this has a flavorful profile of steeped cherry and raspberry fruit, with herb, vanilla and licorice accents. Firm, integrated tannins ease into a floral, spice-infused finish." - GS, Wine Spectator, Web Only 2015

Food Pairing:

All grilled meats. - Craig Heffley, NC

Press Review:

88 Points - Wine Spectator, Web Only 2015 (see *tasting notes*)

Top 3 Corbières-Boutenac producer - Wine Enthusiast, Sept 2015 Issue