

LETRINQUER

Aux Chants des Cigales



VINTAGE	2022
REGION	South-West
APPELLATION	IGP Comte Tolosan
VARIETAL	40% Fer Noir 30% Duras 20% Marselan 10% Syrah
ALCOHOL	12 %
TERROIR	Clay, limestone & pebbles on slopes
INFO	Very distinctive slope with some pebbles & 20 year old vines average. Night harvesting to keep freshness - Pressing, settling & 15 days' fermentation in thermo-controlled stainless steel tanks at low temperature. Then 1 to 6 month ageing on lees in stainless tanks before blending. Filtered
	Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value.

About the Estate:

Domaine de Moulin-Pouzy has been the historic property of Castaing's family since 1898. Fabien Castaing is the 5th generation to perpetuate traditions and family's values which are: love of the terroir, respect for the environment and winegrowing know-how.

"At first, my ancestors acquired one hectare of vines for good care given to a neighboring owner. However, Castaing family's winegrowing adventure really began after the 2nd World War, when a family member had the crazy idea of transforming the polyculture into monoculture and selling their wine by bike!" *Fabien Castaing*

Today, the estate covers 54 Hect. (133 Acres) of vines in Cuneges, Sigoules & Thenac (South-West of Bergerac), delivering a great terroir diversity and expression of the AOP varieties, and also the full identity of some historical Gascony authentic and unmatched ones, used for LETRINQUER IGP.

LETRINQUER are convivial wines to share, with name of an animal or insect, associated to the nature. Why "Aux Chants des Cigales" (The Song of the Cicadas)? "Because they are more and more present at the same time we harvest our emblematic grapes to produce it." *Fabien*

* The Fer Noir (dating back middle age from Spain Pays-Basque) is bringing freshness, vivacity.

* The Duras (from the Tarn and mostly used for Gaillac), is bringing suppleness and finesse, and some soft spices hints.

* The Marselan (Cabernet Sauvignon & Grenache mutation) is developing aromas & color brightness.

* The Syrah, for his red, black and very ripe fruits, especially cassis, blackcurrant and cherries.

A very exciting and unique blend, experience and taste.

Tasting Notes:

CRUNCHY - GOURMAND - RED FRUITS - BALANCE

More to come

Food Pairing:

To be served chilled as an aperitif, with salads, vegetables, meats or grilled fish.

Press Review: Soon to come