

# SAVIO SOARES SELECTIONS

*"Expressive Wines from Small Growers"*



## Domaine De L'Ausseil

Roussillon, France



Jacques and Anne de Chancel and their two children relocated to the village of Latour de France, in the heights of the Pyrenées to farm old vines which were formerly dedicated to co-op production. Former winemakers for others in Bordeaux, Portugal and Chilé, the family began a search for their own vines. They landed upon a plot at 300-400 meters above the Mediterranean, with a glimpse to the Atlantic behind. Here there were already planted old vines of Carignan, Macabeo, Grenache (in varied colors), Muscat, Mourvèdre, and Syrah. They quickly learned their terrain and began to implement their natural farming ideas. Jacques works the soils of schist and granite with cover crop and homemade composts. Not a drop of chemical is used; everything is wild and unharmed in the fields. In the gravity-fed cellar, the same ideals are followed: wild yeast fermentation, minimal manipulation and low SO<sub>2</sub>. Jacques always has multiple cuvées brewing at once, learning as he goes but rewarded with his patience. All this reveals pure fruits, spices and flowers of the land around them, with elegance and concentration. Yields are low, the terrain is windy, but they are a wine-making duo sharp enough to polish it to an organic luster.

# SAVIOSOARESSELECTIONS

“Expressive Wines from Small Growers”

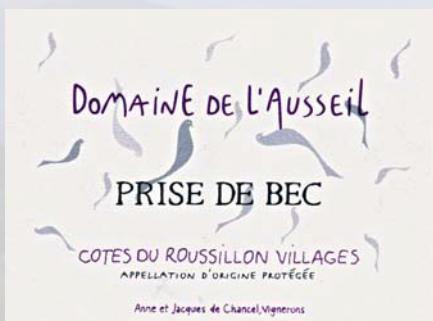
## Rouge



### “P’tit Piaf”

80% Merlot, 20% Grenache

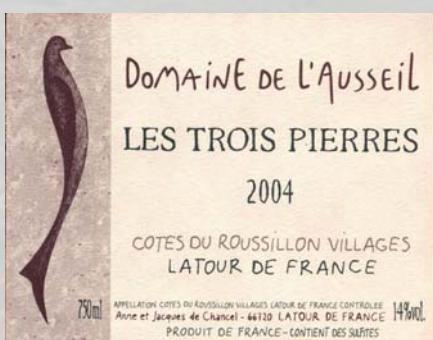
The grapes are hand-harvested from 1.2ha of 17 year old Merlot vines and 10 year old Grenache vines, grown on alluvial limestone-sandy terraces, usually around the end of August; de-stemmed and allowed to macerate for 8-10 days, followed by spontaneous fermentation that lasts 15 days in fiberglass and resin tanks. Aged in barrel for 6-8 months and unfiltered. Under 10mg/L of SO<sub>2</sub> is added. Alc. 13%



### “Prise De Bec”

40% Mourvèdre, 30% Grenache, 30% Syrah

A blend of Mourvèdre, Grenache and Syrah aged around 12 years old, from soils rich in gneiss and shale slopes on the hillsides of Latour de France. The Syrah and Grenache are hand-harvested at the end of August, while the Mourvèdre is harvested in mid-September. Grapes are de-stemmed and macerated for 15 days, followed by spontaneous fermentation using indigenous yeasts that lasts 25 days in fiberglass and resin tanks. Aged in tank for 6-8 months with under 10 mg/L of SO<sub>2</sub> added and no filtration. Alc. 13.0%



### “Les Trois Pierres”

60% Syrah, 20% Carignan, 20% Grenache

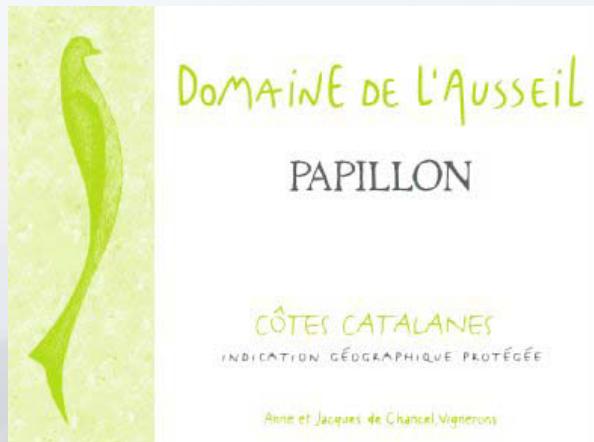
The Syrah and Grenache vines are around 40 years old, while the Carignan is 80 years old, all grown on 1ha of shale and gneiss slopes. All grapes are hand-harvested in September, undergo 21 days of maceration followed by spontaneous fermentation in fiberglass and resin tanks for 25 days. Aged in oak barrels for one year, no filtration and under 10 mg/L of SO<sub>2</sub> added.

Alc. 14.5%

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Blanc



“Papillon”

50% Grenache Gris, 50% Macabeo

From 80 year old Grenache Gris and Macabeo planted on 1ha of marl sandstone, schist and gneiss slopes that only yield around 20hl/ha. The grapes are hand-harvested between August 15-30th and directly pressed for spontaneous fermentation that lasts 200 days, primarily taking place in French oak barrels and topped off with reserve wine fermentated in fiberglass and resin tanks. Aged for one year in oak barrels, not filtered and under 10mg/L of SO2. Alc. 13.5%