



Domaine d'Ourea (organic)

www.domainedourea.fr Gigondas (southern Rhone Valley)

Ourea is the name of the Greek God for mountains and heights and as this domaine owns the highest vineyard in Gigondas up amongst the Dentelles de Montmirail the name is very fitting for this incredibly beautiful vineyard does indeed feel very special.

The domaine was established in 2010 when Adrien Roustan inherited vines from his grandfather including 4.5 ha of Gigondas located in the spectacular Grand Montmirail vineyard together with some Vacqueyras and Cotes du Rhone.

Adrien's parents were not winemakers so he set about educating himself attending

Beaune's oenology/viticulture program and spent 3 years working in Burgundy including an apprenticeship in 2007 at Domaine de la Romanee Conti, and also working with Turley in California. Influenced by his time with these estates Adrien works organically being

certified since 2012. In the cellar he uses whole bunch as much as possible with very light extraction and ages mostly in cement. In the vineyards he aims for planting at 10,000 vines per hectare working mostly with old established Grenache vines in both Gigondas (1975) and Vacqueyras (1950's).



The fresh aspect of the southern Rhone - wines showcasing the depth and finesse of old vine Grenache.

2015 Tire Bouchon IGP 50% Grenache, 20% Carignan, 10% Syrah and 20% other varieties

Just 12.8% alc the grapes are co-fermented with some whole bunch and majority destemmed and given semi-carbonic maceration and bottled the spring after the harvest. A very fresh and vibrant wine showing lovely purple fruits in its aromas. Bright and gluggable - a real vin de soif.

2014 Vacqueyras 80% Grenache, 10% Syrah + 10% Carignan

Sourced from the lower terraced lands of Vacqueyras, from the blue and yellow clay on the plateau des Garrigues which was planted in the 1950's with a density of 10,000 plants per hectare. Also some from a plot in 'Pendants' with blue marne soil which gives richness and depth and a more silky texture to the wine. Using whole bunches the wine goes through a very gentle maceration, which he describes as more like an infusion before maturing for 18 months in large cement tanks. The wine is bottled without fining or filtration.

"(raised for 18 months in concrete vats): Ruby-red. Lively aromas of fresh red berries, candied flowers and smoky minerals, complemented by a bright, peppery nuance. Juicy and nicely concentrated, offering vibrant raspberry and bitter cherry flavors that become sweeter with air. In a graceful style, with fine-grained, firming tannins sneaking in late on the very long, zesty finish. 91" Vinous Media, May 2016

2014 Gigondas 90% Grenache, 10% Syrah

This comes solely from the Grand Montmirail vineyard located high on the Dentelles de Montmirail where the soils are predominantly limestone marl and the temperature is about 1 degree cooler every 100 metres above the village with his vineyard ranging from 400 up to 520 metres. Planted in 1975 to 90% Grenache and 10% Syrah (being Petite Serine).

"Brilliant ruby-red. Vibrant, mineral-tinged cherry and red berries on the fragrant nose. Subtly sweet raspberry, cherry and floral pastille flavors tighten up slowly and show excellent clarity. Picks up a hint of spice-cake with aeration and finishes nervy and gently tannic, emphatically echoing the floral note. (90-92)" Vinous Media, May 2016

