

LANGUEDOC

DOMAINE ALAIN CHABANON
LAGAMAS


OVERVIEW | After studies in viticulture and oenology at Bordeaux and Montpellier, Alain worked for Alain Brumont in Madiran and Comte Peraldi in Corsica before creating his 20 hectare domaine. Gault Millau named him their “winemaker of the year” in 2003 and the Revue du Vin de France noted one of his wines as in the top ten in the Languedoc.

VINEYARD AREA: 20 hectares

ANNUAL PRODUCTION: 3500 cases

SOIL TYPES: stony clay and limestone

GRAPE VARIETIES: syrah, mourvèdre, grenache, merlot, carignan, chenin, and rolle.

Alain's is ideal vine-growing land: arid, stony clay and limestone soil at the foothills of the Cevennes mountain range below the Larzac plateau. The climate is great too: cold in the winter, warm in the spring and autumn, with hot summers bringing the grapes to full maturity in peak condition.

There's usually enough rain to keep up the water table levels, but the vines have to send their roots deep down for moisture, an effort that's great exercise, helping them stay strong and healthy.

The dry north-west Tramontane wind blows clean fresh air through the vines, discouraging mildew and rot and helping produce a crop of healthy grapes. From the south and south-east, the Autan wind brings welcome cooling marine air and rainfall which helps refresh the vines – particularly the young ones which can suffer in years when the heat is a touch strong.

VINEYARD/CELLAR PRACTICES | With vineyard holdings around the village of Montpeyroux in the Languedoc, Alain practices organic viticulture and works the vineyards by hand. Grapes are picked hand in the morning hours to be sure they stay fresh. Then they are taken to the winery in small open weave baskets, where they are hand sorted. His wines undergo long macerations, with a minimum of four to five weeks for all varieties, and fermentation takes place on natural yeasts. Yields are very low.

WINES |

Coteaux du Languedoc Campredon - From an average vine age of 16 years, this is a blend of 50% Syrah, 31 % Mourvèdre, 14% Grenache, and 5% Carignan. Aged in stainless for 6 months.

Coteaux du Languedoc Boissières - The Boissières, from old vine Grenache, with a touch of syrah, would shame many Châteauneuf. It generally takes at least two years to show at its best, and is outstanding.

Montpeyroux L'Esprit de Font Caude - 50% Syrah, 50% Mourvedre. 36 months in oak barrels. Bottled unfinned and unfiltered. This deep red wine's nose is redolent of wild herbs that help make up the 'Spirit' of the Domaine. Beautifully structured with well balanced tannins, it oozes blackberries, autumn berries and spice; mouth watering with rich, gamey dishes such as venison & wild boar casseroles, red meat with classic sauces, mature cheeses such as Cheddar or Vieux Salers. Uncork, or even better, decant for 2 hours before serving. Anticipated peak maturity is ten-fourteen years after the vintage.


trriage wines

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