

Dom Gayda En Passant Rouge

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: Languedoc-Roussillon

CEPAGE: 80% Syrah, 20% Carignan

WINEMAKING: Syrah harvested at full maturity of the fruit to express its richness and associated with Carignan in whole bunches for its bright and lifted fruit.

AGING: Syrah in 5+ year old barrels, Carignan in stainless steel

THE STORY

Situated in the foothills of the Pyrenees, surrounded by its vineyards, Domaine Gayda is a new destination in the Languedoc, 25km south west of Carcassonne, in the village of Brugairolles. Owners Tim Ford and Anthony Record have joined forces with winemaker Vincent Chansault. Domaine Gayda has a passion for the traditional 'cépages' grown across the many diverse soils and climates of our vineyards situated throughout the Languedoc, giving "Provenance" to all our wines. While the grapes are rooted in tradition, the winery itself is all about the new, with investments in all the latest equipment and technology. Our quest towards an organic viticulture is driven by our respect for the natural environment and to offer a wine of outstanding quality.

THE ADJECTIVES

OVERALL: Charming & concentrated

AROMAS / FLAVORS: Black cherry, black currant, raspberry, licorice, Earl Grey

MOUTHFEEL: Soft & smooth

THE SELLING POINTS

"The wine you simply Cannot Go Wrong With" -Jancis Robinson

SUSTAINABILITY: Vegan, Organic In Practice

PAIRINGS: Meatballs, brisket, chili con carne, Indian dishes

