

Cuvée Aimé Cazes 1978

40 years in one bottle of wine.

Press release, october 2018



The Aimé Cazes *cuvée* was created over 40 years ago as a tribute to Aimé Cazes, a great Roussillon wine producer.

“My grandfather was a visionary”, says Emmanuel Cazes, “he lived in the last century and revolutionized the art of making and selling the local wines”. A wine such as this is a gift that one passes down from generation to generation. “Our father gave us his passion and his art of crafting great ‘Vin Doux Naturels’”, Bernard Cazes tells us, “One must let time do its work”. The first generations cultivated the vines and made the wine, the second generations matured it, and the third now offer it to good food and wine lovers. It is the perfect wine for a birthday or anniversary gift...

Precision work in the vineyards...

A plot-by-plot selection of the finest vineyards of Grenache Blanc and Noir was carried out - 50-year-old vines with a yield of only 20 hl/ha. These vines were already growing on a terrace named the “Crest” on the Cazes estate. Here the soil is very stony and has undergone a leaching of mineral elements and clay fraction. As a result, it has a filtering quality on the surface and a layer of fresher clay in its depths. The roots make use of the crumbling pebbles to penetrate the lower layers. This type of soil is conducive to the production of vins doux naturels.

Wine growing in 1978 reflected the **traditions and age-old savoir-faire**. Thanks to the low yields, moderately vigorous vines, and the dryness of the surrounding environment, the vineyards could be managed with a **minimum use of pesticides**.

The vineyards were planted in squares, each vine spaced out 1.20m x 1.20m and Gobelet pruned, at a density close to 400 vines per hectare. The vineyards used for “Vin Doux Naturels” have a fairly long lifespan, thanks to the use of a **viticulture that respects the vine’s equilibrium**. The vineyards could not be worked by machine so a **mule** would be used to plough the land. The harvest was, of course, carried out **exclusively by hand**.

And precision work in the winery...

Whatever the grape variety, entire bunches or destemmed grapes were all pressed. The racking was rudimentary because “**in order to make a good rancio style Vin Doux Naturel, you need a tannic structure that will be the precursor to the sour aromas during oxydation**”, says Emmanuel Cazes. Yeasts sensitive to alcohol were used for these wines to ensure a successful “mutage” (addition of pure alcohol), which is carried out when the liquid is fermenting. After the mutage, the wine is racked before a slower natural decanting.

An ageing that shapes the wines

A few months following the harvest, the wine goes into our ancient oak *foudres* (large vats) for its ageing. These *foudres* have been part of Cazes’ heritage for years and years.

Emmanuel Cazes tells us, “**The wine will stay there for 22 years**”.



It is this ageing, first and foremost, that will shape the wine and give it its aromatic identity.

We obtain a radical change in the wine’s colour, aromas and structure.

Thus, this Vin Doux Naturel, which is white at the outset, gradually takes on an amber tint and acquires aromas of dried fruit, honey and candied citrus, along with extraordinary complexity.

With 7% evaporation per year, by the end of its ageing, over two thirds of its volume will have evaporated.

When nosing its copper-coloured meniscus, you instantly detect the rancio aroma.

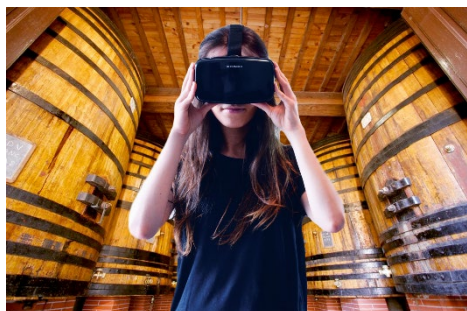
Then a number of soft, rich aromas start to come through, ranging from green walnut, to candied and bitter orange, and sweet spices such as cardamom.

On the palate, you notice a flamboyant vivacity and perfect structure, putting the taste buds in a constant state of alert.

The alcohol is never overpowering. With this wine, you can enjoy a quiet moment of meditation, preferably paired with a Partagas or another Cuban cigar. “**I like to enjoy it with a good book or even with a Crepe Suzette, made according to the definitive recipe by Auguste Escoffier**”, Emmanuel Cazes confides.

Its ageing potential is infinite. This wine will continue to increase in complexity.

Visit our ancient *foudres* hall... virtually



Cazes offers wine lovers, and those who are simply curious, a unique experience - a **virtual tour** of its domaine in Rivesaltes.

You simply download our app for smartphones or tablets (compatible with Android and iOS) then, equipped with your phone and a virtual reality headset, you can set off to explore the Catalan way of life “à la Cazes”, the terrace of our “La Table d’Aimé” restaurant, our biodynamically-grown vineyards, the ageing cellar for our high-end Le Credo wine and to finish, the historical heart of the domaine, the hall housing the ancient *foudres* (large oak vats) in which our Vins Doux Naturels, and particularly the Aimé Cazes cuvée, lay sleeping.

ABOUT DOMAINE CAZES

Since 1895, four generations of wine makers have been working with the same love of their craft. For over 20 years now, the 220 hectares estate has been entirely farmed following biodynamic principles. As pioneers and leaders in the French wine making sector, Cazes bases its work on total harmony between grape varieties, climate, fauna and flora, environment, the land and the men and women working on it. Its natural sweet wines, matured gently in hundred-year-old cellars that are present in the best restaurants in the world, are a reference. Cazes also produces fine wines on a number of exceptional vineyards in the Roussillon, from Maury, Latour de France to the renowned Les Clos de Paulilles, a magnificent 90 hectare domaine in the Collioure appellation. Cazes also welcomes its clients in its Rivesaltes restaurant and its waterside one in Paulilles, in its prestigious guesthouses and its boutiques, organised around the discovery of its fine wines in a friendly environment.

CAZES

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