

DOMAINE DE GOUYE

Vin de France Syrah 'Gabouillon'

High above the village of Saint-Jean de Muzols, you'd be forgiven if you felt you'd stepped into another century. The only sound aside from the wind through the trees is the determined step of Ramses, a plow horse, as he pulls his way through each vine row. In the cellar of the Desbos family, a vertical press from the year 1886 stands ready for the next harvest. And when that time comes, it's all hands on deck, helping to pick the grapes and stomp them with bare feet in ancient wooden fermentation vats. At Domaine de Gouye, winemaking follows time-tested tradition not because it's romantic but because it's the "most efficient," says winemaker Philippe Desbos, the third generation of his family to craft Syrah wines from this windswept perch above the Rhône.

WINERY: Domaine De Gouye

WINEMAKER: Philippe Desbos

ESTABLISHED: 1933

REGION: FRANCE • Rhône Valley • Saint-Jean de Muzols

APPELLATION: Vin de France

BLEND: 100% Syrah

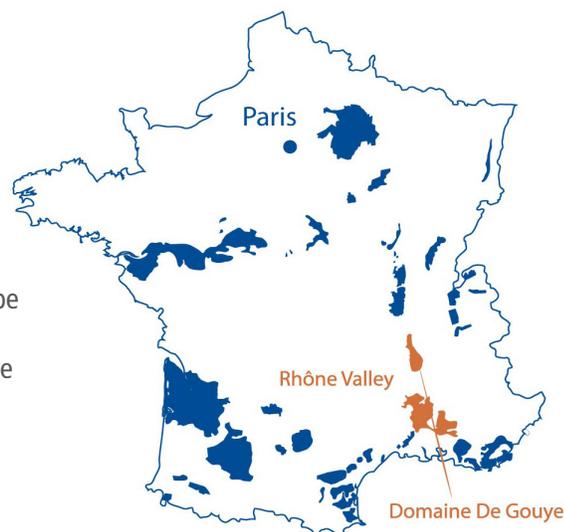
VINEYARDS: Estate vines sit at 1,080 feet above sea level, on a gentle slope that faces north, just a mile away from the family's Saint-Joseph vineyards and cellar. (The hamlet near the vineyards is called "Gabouillon.") Soils are similar to Saint-Joseph, mostly decomposed granite.

AGE OF VINES: 40 to 50 years, on average

WINEMAKING: Hand-harvested. Full-cluster fruit is crushed by foot and fermented on indigenous yeasts in upright oak fermenters in the family's naturally cold cellar, dug into the granite hillside. Aged in tank and in older, neutral French oak barrels for seven months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of summer bramble fruit, light white pepper, warm earth. Balanced, tangy, juicy; flavors of red and black raspberry, baking spices.

PAIRING SUGGESTIONS: Grilled meats; roasted chicken; lamb sausages with herbs



NORTH BERKELEY IMPORTS

1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com