



Domaine Gayda explores *Altre Cami* in Roussillon

Brugairolles, 29 September 2022
- Domaine Gayda, in Brugairolles, Aude, has its sights clearly set on the South and on the variety of vineyard sites in the Roussillon. With their new range *Altre Cami* – or ‘another path’ in Catalan – Tim Ford and Vincent Chansault are exploring different avenues in their quest for terroir expressiveness.

Tim Ford, director of Domaine Gayda, and Vincent Chansault, winemaker and terroir explorer, have invested in old-vine Grenache Gris and Grenache Noir vineyards in the Roussillon where the soils run the gamut from granite sand in the uplands of Saint-Martin de Fenouillet to calcareous clay in Opoul and gneiss in Cuxous, between Cassagnes and Latour de France. The vineyards were either already farmed organically or have been since their acquisition, and the wines have sported the AB organic endorsement since the 2020 vintage.

Vincent Chansault waxes lyrical about the new vineyards: *“After Villa Mon Rêve, where our focus is on fully expressing the typicity of Syrah on the white limestone soils of the Minervois, we are beginning a new quest for terroir expression by drilling down on the Roussillon’s diversity, as conveyed by its iconic*





grape variety, Grenache. We have chosen old vines with differing elevations and soil types. Working with Grenache – Noir for the reds and Grenache Gris for the whites – is made even more exciting by the fact that through the fruit, the vines offer a perfect rendition of the variety of soils in which they are rooted. This is encapsulated by the utterly fascinating aromatic characters and quality of the acids and tannins in the wines. Blending these characters fully reveals the complexity of the Roussillon's vineyard sites, which display both generosity and finesse".

The fruit is painstakingly picked and transported chilled to Brugairolles where it is fermented and matured in concrete tanks, with particular care taken to avoid oxidation of the fragile Grenache varietal.

Altre Cami Rouge, grown on the high-elevation gneiss soils of Cassagnes at an elevation of 350 metres, offers up vibrant fruit, fine-grain tannins and abundant freshness, making it extremely full-flavoured.

Altre Cami Blanc, made from Grenache Gris grown on the maritime-influenced calcareous clay soils in Opoul-Périllos, fully expresses the varietal's aromatic finesse, with acacia blossom, Mirabelle plums and thyme and fennel flowers. It delivers mouth-watering salinity which balances the plump mouthfeel to perfection over remarkable length.



**Recommended
retail prices
(cellar door prices):
£25 and £27**



PRESS CONTACT AND REQUESTS FOR SAMPLES

Sarah Hargreaves

In The Mood – Press Relations

Tel. +33 (0)4 67 54 70 03 - Mob. +33 (0)6 13 61 17 84

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