

ALTRE CAMI



Altre Cami...un autre chemin... une autre vision.
Ce projet est né de la volonté de mettre en avant nos plus belles parcelles du Roussillon et d'exprimer nos terroirs Catalans.

Altre Cami ... another path ... another vision. This project was born of the desire to elevate our beautiful vineyards of the Roussillon and to celebrate the Catalan heritage of the terroirs.

Notes de dégustation / Tasting Notes

La robe d'un jaune pâle aux reflets brillants est éclatante. Au nez, des arômes envoûtants de pêche blanche et de garrigue se dévoilent. Le fenouil, typique du Macabeu, domine avec une touche anisée caractéristique. Des nuances subtiles d'élevage apportent de délicates notes fumées. La bouche, ample et généreuse, révèle une minéralité profonde, typique du sol granitique. Le fenouil et l'amande fraîche accentuent une vivacité apportée par une acidité bien équilibrée en milieu de bouche. Une légère touche boisée se dévoile en finale, ajoutant une subtile touche de complexité.

A pale yellow colour with brilliant highlights.

The nose reveals bewitching aromas of white peach and garrigue. Fennel, typical of Macabeu, dominates, with a characteristic aniseed flavour. Subtle hints of ageing add delicate smoky notes.

The palate is full and generous, revealing the deep minerality typical of the granite soil. Fennel and fresh almonds accentuate the liveliness provided by well-balanced acidity on the mid-palate. A hint of wood comes through on the finish, adding a subtle touch of complexity.

Commentaires / Comments

"A pure Maccabeu vinified without sulfur in foudres and large barrels, the 2022 Altre Cami Maccabeu reveals a fresh, floral bouquet of white peach, fennel, iodine and garrigue mingled with a delicate touch of oak. Medium to full-bodied, round and textured, it's well-balanced, with a fleshy core of fruit and a gently ripe, flabby texture, typical of Maccabeu. Finishing long, spicy and delicate, this is a lovely rendition of this grape, crafted from vines planted on granite soils." 91/100, Robert Parker (YC), May 2025, Altre Cami Macabeu 2022

"One hundred percent Macabeu, the 2021 Altre Cami Macabeu offers up a shy but ripe bouquet with aromas of pear, lemon oil, herbs and spices intertwined with gently oaky notes. Round, rich and creamy with a medium-bodied mid-palate, the wine is balanced with a mineral, peppery finish. Vinified along traditional lines, it should see its fifth anniversary in fine form." 90/100, Robert Parker (YC), October 2023, Altre Cami Macabeu 2021

"The first vintage of this wine and an absolute cracker, straight out of the blocks. Incredibly expressive nose, lime peel, grapefruit green olive and salted almonds. Lovely waxy texture with great purity and lovely long seamless finish. From the granitic soils of St Martin de Fenouillet at 440 metres altitude. Made in a carbonic style with whole bunch fermentation for 8 days, aged for 9 months on lees in concrete eggs and 20% in 500 litre oak barrels to give an extra layer of complexity. Bottled off lees with no fining or filtration and very little SO2. Stunning." 95/100, Matthew Stubbs for Tim Atkin, September 2023, Altre Cami Macabeu 2021



Vin Biologique certifié par FR-BIO 10 / Organic wine certified by FR-BIO 10

Appellation / Appellation Indication Géographique Protégée - Pays d'Oc

Cépage / Variety Macabeu

Millésime / Vintage 2022

Vignobles / Vineyard

Saint-Martin-de-Fenouillet, Roussillon (Arènes granitiques / Granitic sand)

Procédé de Vinification / Vinification Process

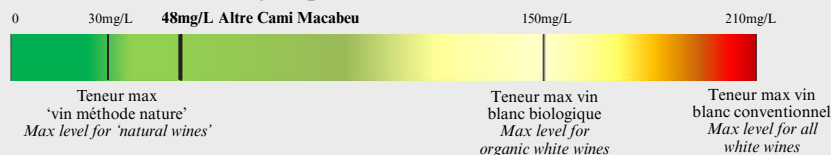
Tri des ceps à la vigne et cueillette en caquettes – Macération carbonique pendant 10 jours – Pressurage en grappes entières – Vinification naturelle sans sulfites en foudres et demi-muids – Élevage sur lies totales pendant 9 mois – Soutirage pour clarification en cuve – Mise en bouteille au Domaine.

Field selection and picking in small crates – Carbonic maceration for 10 days – Whole bunch pressing – Natural vinification without sulphites in 2000 litre 'foudres' and 500 litre 'demi-muids' – Ageing on full lees for 9 months – Racking off lees for clarification in tank – Bottled at the Domaine.

Analyse / Analysis

- **Date de vendanges / Harvest Date :**
5 et 6 septembre 2022
5th & 6th September 2022
- **Mise en bouteille / Bottling Date :**
5 juillet 2023
5th July 2023
- **Alcool / Alcohol :** 13%
- **Total Acidity in Tartaric Acid :** 5.91g/L
- **Sucres résiduels / Residual Sugar :** 0.63g/L
- **pH :** 3.19
- **Acidité totale en H2SO4 :** 3.86g/L
- **Bouteilles / Bottles :** 2718

➤ Teneur en SO2 total / Level of Sulphur :



Notes

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Plus d'infos / more info : www.domainegayda.com