



EN PASSANT

Rouge 2024



Cette gamme de vins est une ode à l'inventivité et à la curiosité du Domaine Gayda. Inspirée de The Passenger, hymne pop-rock de l'icône Iggy Pop, elle exprime un esprit vagabond. Au gré de nos voyages, sac sur le dos; nous sommes guidés par la recherche de terroirs atypiques, nous marquons alors un arrêt, le temps se fige quelques instants pour y réaliser des vins d'assemblage surprenants, de caractères... Nous ne faisons que passer...

This range of wines is an ode to the inventiveness and curiosity of Domaine Gayda. Inspired by The Passenger, the pop-rock anthem by the iconic Iggy Pop, it expresses our nomadic spirit. Travelling, with rucksack on our back, we are guided by the search for unusual terroirs, pausing for a moment to reflect on the creation of these unique blends... we're just passing through...

Notes de dégustation / Tasting Notes

Une robe rubis claire éclatante. Le nez, gourmand et expressif, dévoile des arômes de fraise et de petits fruits des bois relevés d'un soupçon d'épices douces. En bouche, l'attaque souple et suave dévoile une matière soyeuse et fruitée qui évolue entre la framboise et la cerise. Les tanins, fondus soutiennent un équilibre parfait entre fraîcheur et gourmandise. La finale, fraîche et délicate, s'étire sur une subtile touche de fève de cacao qui prolonge le plaisir.

A bright, clear ruby colour. The nose is rich and expressive, revealing aromas of strawberry and wild berries enhanced by a hint of sweet spices. On the palate, the supple and smooth attack reveals a silky, fruity texture that evolves between raspberry and cherry. The tannins are mellow and smooth, supporting a perfect balance between freshness and richness. The finish is fresh and delicate, lingering with a subtle hint of cocoa bean that prolongs the pleasure.

Commentaires / Comments

"A vivid, pulpy blend of 80% syrah and 20% carignan. It shows notes of blueberries, dark cherries and wild herbs on the nose. Medium-bodied with powdery tannins and texture. Blue fruit character with a seductive finish.(...)" 90/100 James Suckling, July 2024, En Passant Rouge 2022

"(...)A little more serious than usual, but still beautifully formed. (...)" 16/20 Jancis Robinson (TC), October 2022, En Passant Rouge 2022

"(...) lip-smacking sweet-talker of a wine never fails to charm. Just the right amount of everything: oodles of ripe red fruit, a smacker kiss of spice, a long slow lick of liquorice and minty-oil bitters, plumpy plush tannins and a buzz of acidity. The wine that you simply Cannot Go Wrong With (...)" 16/20 Jancis Robinson (TC), October 2022, En Passant Rouge 2021

"Gamey at first with a bit of sticky-burnt-plum-jam-pan sweetness. Blackberries on hot tarmac. Syrah leaning in with leather-and-red-lolly lushness. Carignan pushing back with its piles of woody gnarlings and scrubby herbs". 16/20 Jancis Robinson (TC), February 2022, En Passant Rouge 2020

"A deep, rich and concentrated nose here full of black cherries and blackcurrants. It is soft and smooth palate with wonderful depth of fresh raspberry and red cherry flavours accented by balancing acidity to keep freshness and liveliness.(...)" 90 pts Decanter (GH), February 2021, En Passant Rouge 2019

Appellation / Appellation

Indication Géographique Protégée - Pays d'Oc

Cépage / Variety

80% Grenache & 20% Mourvèdre

Millésime / Vintage 2024

Vignobles / Vineyard

Grenache : Roussillon (Schiste/Schist) & Minervois (Marnes calcaire /Calcareous marl)

Mourvèdre : Roussillon (Argilo-calcaire/Limestone with clay)

Procédé de Vinification / Vinification Process

Grenache : Moitié vinification en grappes entières, moitié vendanges égrappées.

Mourvèdre : Vinification en grappes entières.

Fermentations sans SO2 à basse température en infusion.

Grenache: Half vinified as whole bunches, half destemmed.

Mourvèdre: Vinified as whole bunches.

Fermentations without SO2 at low temperature using infusion.

Elevage / Ageing

Grenache & Mourvèdre : En cuve inox pour préserver le fruit et la fraîcheur.

Grenache & Mourvèdre: In stainless steel vats to preserve the fruit and freshness.

Analyse / Analysis

> Alcool / Alcohol : 13.5%

> pH : 3.54

> Acidité totale en H2SO4 : 3.07g/L

> Total Acidity in Tartaric Acid : 4.70g/L

> Sucres résiduels / Residual Sugar : <0.4g/L

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



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