



Le « Chemin de Moscou » a été baptisé d'après le nom cadastral des vignobles du domaine et de la route menant du village à la cave. L'histoire raconte qu'un arbre connu sous le nom d'« arbre de Moscou » servait de balise de navigation aux pilotes de l'Aéropostale avant d'être frappé par la foudre il y a plus de 20 ans. Le Chemin de Moscou rend hommage à cette légende locale. Elle est devenue la cuvée emblématique du Domaine Gayda, élaborée à partir d'une sélection de nos meilleurs vins de garde, révélant l'excellence de nos vignobles.

Mais jamais rassasié et toujours à la recherche de la quintessence de nos terroirs, « Reflet » est né d'une sélection des meilleurs Grenache et Syrah. Contrairement au Chemin de Moscou, dominé par la Syrah, Reflet est résolument basé sur le Grenache.

'Chemin de Moscou' is named after the land registry name of the estate's vineyards and the road leading from the village to the winery. The story goes that a tree once known as the 'Moscow tree' served as a navigation beacon for the Aéropostale pilots before it was struck by lightning over 20 years ago. The Chemin de Moscou wine pays tribute to this local legend. It has become the emblematic cuvée of Domaine Gayda, made from a selection of our finest cellared wines, revealing the excellence of our vineyards.

But never satisfied and always on the lookout for the quintessential expression of our terroirs, 'Reflet' was born from a selection of the best Grenache and Syrah. Unlike Chemin de Moscou, which is dominated by Syrah, Reflet is resolutely Grenache-based.

Commentaires / Comments

"The 2022 Chemin de Moscou Reflet is like the essence of Grenache Noir, evoking a vibrant, deep bouquet of flowers, dark wild berries, dark cherries and spices. Medium to full-bodied, enveloping and sappy, it's satiny and seamless with a lovely fleshy core of fruit, an energetic mid-palate and velvety tannins enhanced by lively acids that conclude with a long, ethereal and delicately peppery finish. This blend of 65% Grenache Noir, 25% Syrah and 10% Cinsault is stunning. (...) 93+/100 Robert Parker (YC), May 2025, Chemin de Mosou Reflet 2022

"There are some sumptuous wines that are large, full-frontal, impressive – like walking into a high-ceilinged, chandelier-lit ballroom glittering with wealth, with lavish attention; oozing with the weight of importance. And then there are some sumptuous wines that are like sitting at the top of a hill on a summer night, with the smell of deep grass and jasmine and the fat pearl-gold summer moon shimmering in the air. This wine has that quiet sumptuousness – the warm breath of blue evening, ripe-cherry-stained lips, cool earth underfoot, the spice of wildflowers folding into sleep. The whole scroll of the valley beneath and the only things glittering are stars and lights way below. It's the wine with the sumptuousness of a night sky. It's stunning." 17.5/20 Jancis Robinson (TC), June 2024, Chemin de Moscou Reflet 2021

"A textural, balanced and harmonious red blend of 85% grenache and 15% syrah. Aromas of spiced cherries, dried herbs, leaves and warm spices dominate on the nose. It's medium-bodied with finely grained tannins. Refined texture with plenty of character and focus. Vibrant and flavorful, with a long finish. Drink or hold." 93/100 James Suckling, July 2024, Chemin de Moscou Reflet 2021



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

Notes de dégustation / Tasting Notes

La robe pourpre brillante aux reflets violette séduit d'emblée par son éclat. Le nez, intense et frais, s'ouvre sur les mûres sauvages, le poivre noir et la réglisse végétale, avec des nuances de sève et de cuir frais. A l'aération, il gagne en complexité, révélant myrtille, fraise des bois et un délicat cortège d'épices douces, dont la noix de muscade. La bouche, à l'attaque suave, déploie des tanins souples et soyeux, soutenus par une belle fraîcheur. Les fruits noirs reviennent, accompagnés de la fraîcheur de la réglisse, d'une touche de garrigue et d'une pointe saline. La finale, longue et persistante, s'achève sur des notes raffinées de cardamome. L'équilibre entre complexité, douceur et fraîcheur est parfait.

The bright purple colour with violet highlights immediately captivates with its brilliance. The intense and fresh nose opens with wild blackberries, black pepper and vegetable liquorice, with hints of sap and fresh leather. As it evolves, it gains complexity, revealing blueberry, wild strawberry and a delicate array of sweet spices, including nutmeg. The palate, with a smooth attack, displays supple and silky tannins, supported by a beautiful freshness. The black fruits return, accompanied by the freshness of liquorice, a touch of garrigue and a hint of saltiness. The finish is long and persistent, ending with refined notes of cardamom. The balance between complexity, sweetness and freshness is perfect.

Appellation / Appellation Indication Géographique Protégée - Pays d'Oc

Cépage / Variety 77% Grenache, 17% Syrah, 6% Cinsault

Millésime / Vintage 2023

Vignobles / Vineyard

Grenache : La Livinière (Plateaux calcaire/Limestone plateaus)

Syrah : La Livinière (Plateaux calcaire/Limestone plateaus), Latour de France (Gneiss/Gneiss),

Calce (Schiste/Schist), St Martin de Fenouillet (Arènes granitiques/Granitic sand) & Brugairolles (Grès Calcaire/Calcareous sandstone)

Cinsault : La Livinière (Plateaux calcaire/Limestone plateaus)

Procédé de Vinification / Vinification Process

Vignes à faible rendement – Vendangé à la main – Trié manuellement – Eraflé – Sélection grain par grain – Vinification traditionnelle avec 2 semaines de macération post-fermentaire.

Low yielding vines – Hand picked – Hand graded selection – De-stemmed – Berry selection – Traditional vinification with 2 weeks post-fermentation maceration.

Elevage / Ageing

Grenache : En amphore pendant 21 mois. Syrah et Cinsault : 2/3 en fûts Bourguignon pendant 21 mois (1/3 en fûts neufs).

Grenache: In amphora for 21 months. Syrah and Cinsault: 2/3 in 'Burgundy' oak for 21 months (1/3 in new oak).

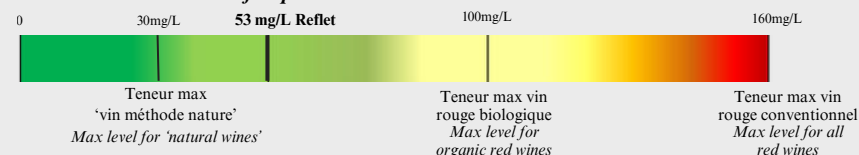
Analyse / Analysis

➤ **Date de vendanges / Harvest Date :**
Du 9 septembre et 17 septembre 2023
9th September & 17th September 2023

➤ **Mise en bouteille / Bottling Date :**
19 mars 2025 / 19th March 2025

➤ **Alcool / Alcohol :** 13.5%

➤ **Teneur en SO2 total / Level of sulphur :**



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