

Allegría

Cousu Main 2008

Coteaux du Languedoc

Sud de France



THE TERROIR

Perched on the foothills of the Haut Languedoc, Allegría's vineyards are located in the commune of Caux, north of the little town of Pezenas. Considered the "Saint Emilion" of Languedoc, Pézenas is one of the most beautiful architectural heritages of the area; a nursery of young winemakers as dynamic as talented, crafting wines with a true local identity; wines distinguished by their aromatic finesse and aging potential.

THE WINE ESTATE IN BRIEF

Created in 2008, Allegría is the culmination of a family dream and of a strong Franco-Argentine friendship. All the elements for a radical change in their life were clear: after eight years as marketing manager with Moët Hennessy, Ghislain d'Aboville followed his passion for wine and furthered his studies in oenology and winemaking, accompanied by his family in this adventure. Learning on the job, he participated in the winemaking at several large and famous Domains in Languedoc, Argentina and Tuscany. After searching for over two years around the Mediterranean area, Ghislain and Delphine finely settled with their family near Pezenas. The 9 hectares of vineyards, situated on the foothill of the volcano of Baumes is the perfect place to achieve their dream. Their ambition: create the first domain of Languedoc respectful of the environment. From converting their vineyards to organic farming, to carefully selecting the design and architecture of their buildings and cellar, the ideas come together: grass-thatched roof, rainwater collector, photovoltaic current ... Discover while dining at the *Cantine of Allegría* – coming Summer 2010.

THE VINEYARD AND THE GRAPE VARIETALS

Nine acres forming a beautiful mosaic of Mediterranean varieties - mostly Syrah and a lot of Mourvèdre, the foundation from which all great wines from the south are crafted. Not to be forgotten, a tiny plot of Carignan for which we have big ambitions! Finally Cinsault, appreciated for its ability to produce refreshing and lively Rosé wines. For the Whites, two celebrities: Marsanne and Roussanne, that have travelled from the Rhône Vallée just for you... Years of volcanic activity have profoundly transformed the soil of the vineyards. An asset that we will exploit to its fullest to obtain beautifully complex wines.

The Cuvée Cousu Main is composed of 70% Shiraz from a 1 acre lot planted in 1985 and 30% Mourvèdre from a 1 acre lot planted in 1986.

THE PEOPLE THAT COUNT

Allegría is not the creation of a single person, but the fruit of the friendship between two families: la famille d'Aboville and the familia de la Mota. On one hand the passion and enthusiasm of a young family with 4 children; on the other the legendary Argentinean wine-maker, Roberto de la Mota, creator of the "Cheval des Andes" and most recently the Bodega Mendel, crafting wines recognized by all fans of Malbec.

THE LITTLE THINGS THAT MAKE THE DIFFERENCE

This Cuvée has been created solely in magnums and double-magnums from a selection of two barrels of Shiraz and one barrel of Mourvèdre, barrels capable of providing the power and the structure we are looking for. Each year this wine will be a new creation by respecting what nature provides and by selecting the few barrels offering the best aging potential.

In 2008, 1200 magnums and 35 double magnums have been bottled by hand on the 12th of November at the domain, without filtration. A depot that may appear at the bottom of the bottle ensures that this wine was created in the "hand-sewn" spirit of the Cousu Main.

THE WINE, THE STYLE

Spicy nose with notes of black fruit. To the palate, harmony and a well-balanced structure.

Remarkable and well integrated tannins. This beautiful bottle can be enjoyed today and in the next five years.

ITS ALL ABOUT THE DETAILS

Twelve month maturation in barrels allows avoiding filtration. The barrels are not new, ensuring minimal but required notes of oak. The barrels have already been used to mature a 1er Grand Cru Classé from Bordeaux. They have been produced by one of the finest houses crafting barrels since 1672: Cooper Taransaud Cognac.