

THE SOURCE

LE VENT DES JOURS

SOUTHERN FRANCE



2020 CAHORS "LES MOUTONS"

PRODUCER OVERVIEW

After twenty-five years as a sommelier, wine wholesaler and wine bar owner in Paris, the 48-year-old Cahors native, Laurent Marre, found himself in a hospital bed. Unexpected life-threatening conditions and four months confined to a hospital bed changed his priorities, and Laurent and his wife, Nathalie, left the city to return to Laurent's familial homeland. Today they farm 8 biodynamic hectares of vines on their 30-hectare, forest-surrounded, single plot on one of Cahors' highest altitude, limestone sites. The range starts with an intensely mineral and fresh amphora-raised Gros Manseng (C'Juste), followed by a series of impeccably balanced, emotional, and minerally-fresh Malbecs raised in concrete, amphora, and large old French oak barrels and foudres.

VINEYARD DETAILS

Les Moutons is 100% Malbec from 45-year-old, east-facing vines on a medium slope of Jurassic limestone bedrock with white calcareous rocky clay topsoil at 295-305m.

CELLAR NOTES

Les Moutons is a 50% whole-cluster natural fermentation for 3 weeks with controlled temperatures in 30hl wood oak tank. It's aged 11-13 months in a 30hl foudre. No sulfites are added; it is unfinned, but lightly filtered for clarity.

