

DOMAINE DE
CABROL

à ARAGON (F-11600)

Email: cc@domainedecabrol.fr

Web: <http://domainedecabrol.fr>



FICHE DE DÉGUSTATION

CUVÉE PIQUE DE NORE



PIQUE DE NORE

The Domaine de Cabrol estate

Lost in the wilderness, the vines of Domaine de Cabrol are grown on natural clay-limestone hillsides and terraces on the southern slopes of the Montagne Noire in the Languedoc region, at an altitude of 300 metres.

Domaine de Cabrol has been in the family for three generations. It covers 120 hectares of garrigue, holm oak, pine and olive trees, with just 21 hectares of vines scattered throughout. The vines are grown using sustainable methods, yields are low (20 to 30 hectolitres per hectare) and the grapes are harvested by hand, mainly whole bunches.

Based on simple, respectful gravity-fed methods, with long, controlled macerations and no wood ageing, the work in the cellar is at the service of the terroir. Through their aromas, structure, vigour and freshness, all the cuvées seek the clear expression of the estate's exceptional terroir, at altitude in the west of the Languedoc.

La Pique de Nore

Pique de Nore is a dense wine with delicate aromas, minerality, mid-palate salinity and a lovely, fresh finish, like an ode to the Montagne Noire and the audacity of the little fairy Nore who created it.

Vines

Grenache blanc (30%), Chenin (40%), et Manseng (30%)

Vinification

Harvest preserved in cold storage, vinification and preservation in stainless steel vats.



PIQUE DE NORE

The parcels

"Le Sentier" is a long, narrow terrace (1km) facing west. This very clayey parcel is entirely given over to the estate's white grape varieties: Grenache Blanc, Manseng and Chenin, planted one behind the other.

Food and wine pairing

Lively, full-bodied and well-balanced, Pique de Nore is perfect as an aperitif, with fish, white sauces or cheese.

First vintage

2021

Available vintage

2022

Volume per bottle

750ml or 1500ml

Aging

1-3 years.



PIQUE DE NORE

La presse en parle (échantillon)

Languedoc-Roussillon 2023 Special Report, Matthew Stubbs - Tim Atkins

Pique de Nore 2021 (93/100) Vin de France. Grenache Blanc, Petit Manseng, Chenin Blanc (13.5%) First vintage of this wine from a single parcel at close to 350 metres altitude in the Black Mountains. On first attack it is the floral notes that hit, jasmine and lily then followed by a huge rush of citrus, grapefruit peel and lime. You can feel the influence of the Petit Manseng on the finish with the great backbone of acidity and very refreshing finish. No oak, clinical and precise with an impressive salty finish. 2023-2026.

Guide de la Revue du Vin de France, 2024

Pique de Nore 2022 (91/100) Pique de Nore has a nose of white flowers and peach, and is full-bodied and well-balanced on the palate, with an impression of cereal.

Guide de la Revue du Vin de France, 2023

Pique de Nore 2021 (92/100) Pique de Nore is a blend of Grenache, Chenin and Manseng grown at an altitude of 300 metres, producing a fresh, well-balanced, spicy white. Coup de Coeur du Guide.