

DOMAINE DE
CABROL

à ARAGON (F-11600)

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TASTING NOTES

CUVÉE RÉQUIEU





RÉQUIEU

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.

Réquieru

Cuvée Réquieru expresses the character of the isolated plots from which it comes, between garrigue and pine woods. Generous, Réquieru combines Cabernet-Sauvignon with the gourmet flavors of Syrah and Grenache. This cuvée offers a typical first expression of our terroir in the high Cabardès region of the Montagne Noire. Phenomenal value for money.

Varieties

Syrah (50%), Grenache (10%), Cabernet Sauvignon (40%)

Vinification

Bend of Cabernet Sauvignon and Grenache destemmed and macerated for 10-15 days in concrete vats; and Syrah vinified from whole bunches (carbonic maceration) in concrete vats.



RÉQUIEU

Le Terroir

Réquieru is made from "Réquieru", "La Grande Vigne" and "La Terrasse" parcels. "Réquieru" is a complex parcel located at the entrance to the estate. From a very chalky plateau with old Syrahs to the north, it gradually transforms towards the south into a deeper, sandier hillside planted with young Cinsaults, Grenache Noirs and Syrahs. Only the young Syrahs planted in the lower part (Petit Réquieru) are used in Réquieru. "La Grande Vigne" is planted mainly with Cabernet Sauvignon, on slopes. It has deep soils and borders, or even runs into, the forest. "La Terrasse" faces south and is planted with young Syrahs (15 years old). It is ideally situated to reveal the aromatic expression of this grape variety.

Food and wine pairing

Gourmand and fragrant, yet racy and fine, Réquieru can accompany many meat and vegetable dishes.

First vintage

2003

Available vintages

2020

Volume per bottle

750ml

Recommended aging

Garde suggérée 1-3 ans.



RÉQUIEU

Ratings and wine critiques

Dr Matthew Horkey, 2023

**[https://youtube.com/clip/
UgkxnYsxumkaRhnUN0wV3DFA_HXrKt6xs1vq?
si=ZUfxSzEK3OsNdGh1](https://youtube.com/clip/UgkxnYsxumkaRhnUN0wV3DFA_HXrKt6xs1vq?si=ZUfxSzEK3OsNdGh1)**

(copy paste this in your browser see the YouTube video)

Revue du Vin de France, 2023

Réquieru 2019 (90/100) Welcoming nose (raspberries, spices), greedy, fresh palate, pleasant tannic structure.

Guide de la Revue du Vin de France, 2024

Réquieru 2019 (89/100) In a fruity spirit, Réquieru marks the personality of the estate with the presence of Cabernet and the spicy finish of Syrah.