



1215 Wine Bar & Coffee Lab

Chemins de Bassac, "Le Champs des Maures" Red 2022

Varietal:

Cabernet Sauvignon

Region:

Languedoc, France

Farming:

Certified Organic & Biodynamic

Soil Type:

Limestone, Clay, Alluvial Terraces

Fermentation:

Concrete

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

3/5

ABOUT THE WINE

We tasted this last week and said, "Immediately yes! We've seen (and tasted) what we need to see and immediately yes!" It's juicy, yet earthy, and zippy and structured, but not too bossy on the palate. You don't automatically associate Cabernet Sauvignon with these words: juicy, zippy, not too bossy, but Bruno and Thama Trigueiro of Chemins de Bassac, have worked miracles with this cuvee and we're obsessed! The duo is actually from Brazil, but Bruno, a former architect, wanted to live a healthier more earth connected life outside of the hustle and bustle of their native Sao Paolo. They found this winery in the Languedoc region of France that had already been certified organic decades ago and had a winery already on site. This was a no brainer to them, especially because the Languedoc is known as one of the most experimental regions in France; which usually has stringent rules and regulations around regional winemaking. This region would allow them the freedom to make the kinds of wines they wanted. After purchasing the winery, they went a step further and sought a Demeter biodynamic certification and stopped using any additives in the wine, with the exception of a small amount of sulfur at bottling.

Herbal and earthy, but the dark fruit quality shines through brightly and pointedly. Just juicy enough to keep you sipping all night long. Chill for best summertime results!

