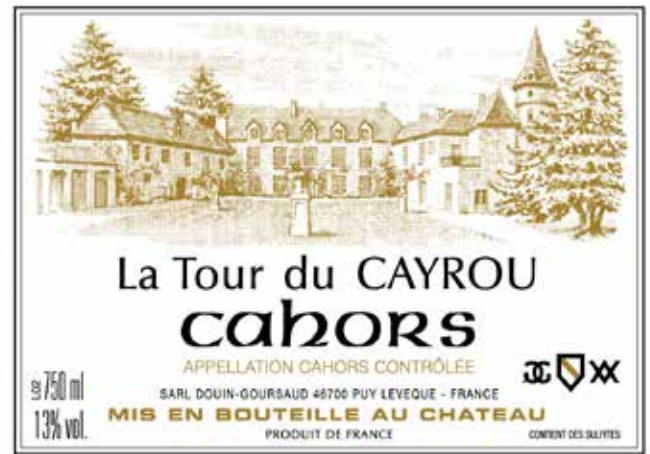




Château du Cayrou sits at the bottom of one of the Lot river's deep bends near the town of Puy l'Évêque. This is storied terroir that has produced some of the most compelling Cahors wines of the past decades. The estate is currently run by Julien Gousard, whose father in law, Georges Douin, purchased it from the Jouffreau family (of Clos de Gamot) in 2009.

One of the first things Julien did upon taking over was cut the production hectareage in half. The wines are currently being made with the 15 hectares that constitute the best parcels of the estate. It's all about the rocks: Julien estimates that some of the parcels are simply not gravelly enough to make top level wine.

As for the winemaking, the philosophy is quite clear: Julien is looking to make wines that are light-framed and elegant. In practice, this means a careful control of the temperature during maceration and fermentation. It also means – and this is probably the most radical thing he does – no wood at all in the winery. The goal is pure, transparent expression of the site.



La Tour du Cayrou 2012

Grapes: 95% Cot and 5% Merlot

Soil: Gravel

Farming: Organic

Vinification: All stainless steel. Maceration of 30 days at 27 - 29°C. Aged for 2 years in stainless steel.

