

Domaine Gayda Chemin de Moscou, Pays d'Oc

£24.95

Vintage: 2016

Bottle Size: 75cl

Alcohol %: 14.50%

Country: France

Description: Deep purple, almost opaque in colour with an expressive nose of black fruits, pepper, cinnamon, spice and violets. A seductive palate of dark hedgerow fruits, very open and welcoming with an explosion of fruit and spice with mineral undertones.

Cepages: Syrah(Shiraz),Grenache(Garnacha),Cinsault

Group: French Country

Sub group:

Colour: Red

Closure: Cork

Producer: Domaine Gayda

Website: <https://www.gaydavineyards.com/en>

Organic/Bio Status: Organic & Bio-Dynamic

Food / cocktail match:

Food / cocktail recipe:

Press

'One of the region's flagship wines and one which Jancis Robinson has described as 'important'. The wine is a blend of 70% Syrah, 25% Grenache and 5% Cinsault and comes from low-yielding vines on limestone, schist and granite. The wine spends 21 months in barrel. 2015 was a particularly good vintage for the wine - the fruit profile is powerful, attractive and the acidity and mineral nuances still present and serving the balance well. The nose is complex with black fruits, violets, pepper and cooking spices; the palate has nicely concentrated fruits of the forest with a crunch of cranberry coulis.' - Peter Dean, The Buyer

'Attractive nose of blackberries, blueberries, fresh herb; on the palate



AWAITING
IMAGE

lovely backbone of acidity keeps the 14.5 abv finely balanced' - The Buyer

Awards

Gold Medal - Decanter World Wine Awards

Other Info:

Domaine Gayda is situated south East of Carcassonne in the Languedoc region of South West France. Known traditionally for its large area of vineyards producing volume table wines, things have changed rapidly over the last 5 to 10 years. The revolution of change is in full swing and Domaine Gayda is in the centre of the revolution. Fruit quality is at the centre of the winemaking philosophy. Sometimes alcohol levels can be quite high because Gayda always harvest the grapes at full ripeness and maturity to really ensure the fruit-tannins are smooth and rounded. This allows the wonderful flavours to express themselves fully without being withheld or disguised by green or unripe tannins. All of Gayda's viti and vini-culture is performed organically and biodynamically.