



# DOMAINE GOURT DE MAUTENS

## 2016 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

I was tasting recently with a grower in Burgundy who, not knowing that we represented the wines, mentioned Jérôme Bressy's Gourt de Mautens as an inspirational estate. Not the first time this has happened...

Ultra-low yields and an unwavering pursuit of *terroir* expression may not be a fast track to a high profile, but in the case of Jérôme Bressy, they have made him something of a hero to a dedicated following of winemakers and Rhône lovers.

The 15 hectare estate is in Rasteau, though due to the multitude of grape varieties in these very old vineyards, Jérôme has chosen to work outside the appellation rules, meaning Rasteau is not mentioned on the labels.

Grenache, in its red and white forms, is king. Most of the plantings are of black grapes, with a lesser amount of white. The domaine is certified biodynamic and organic. Yields average a tiny 10-15 hectolitres per hectare.

Jérôme's quiet determination to showcase the typicity of this southern Rhône outpost is admirable. These are beautifully sensitive translations of Grenache, made in tiny volumes, which deserve to find good homes. They will never be mainstream, nor do they aspire to be, but they speak with great clarity of their origin.

**Guy Seddon**  
November 2019

## THE BIRTH OF DOMAINE GOURT DE MAUTENS

The domaine's vineyards are a ten minute drive into the hills on bumpy dirt tracks, followed by a scramble down an undergrowth-strewn slope.

Jérôme Bressy's father Yves converted to organic viticulture in 1989. He continued selling to the local co-operative for another seven years but this step put the generations-old family enterprise onto a new trajectory.

After inheriting the family holdings, Jérôme 'founded' the domaine in 1996, at 23 years of age. For the first two vintages, the wines were made in an old aircraft hangar. By 1998, a purpose-built *chai* was in place.

The name dates back to 1635 and, in local dialect, can be translated as "an area where water flows from the soil when it rains."

## THE VINEYARDS

The 15 hectares of vines consist of 12 hectares of black grapes and three hectares of white. The estate was certified organic in 1989 (by Ecocert) and biodynamic in 2008 (by Demeter).

Over two-thirds of the vines are 50-100 years old, with the rest being 10-30 years old. The very low yields of 10-15 hl/ha are partly a result of this high average vine age. Half of the vines face south-west, the other half north-west. They are pruned in the traditional *gobelet* method. Soils are marls, chalky-clay in composition.

Although based around red and white Grenache, many other grape varieties are used. Grenache Noir is inter-planted with Carignan, Mourvèdre, Syrah, Counoise, Cinsault, Vaccarèse and Terret Noir. White grapes include Grenache Blanc and Gris, Bourboulenc, Clairette Blanche, Picardan, Roussanne, Marsanne, Viognier and Picpoul Blanc and Gris.

## THE 2016 VINTAGE

*"A big, imposing vintage. Structured and unctuous, with dark cherry fruit and truffles. Immense ageing potential."*

**JÉRÔME BRESSY, JULY 2019**

The winter of 2015-16 was cold, followed by a rainy spring. Summer was described by Jerome as "luminous but without excess, not too dry nor too wet." He also noted that the seasons were very marked, a good thing for maintaining the seasonal growing rhythm.

Picking was carried out over an extended period, from 12<sup>th</sup> October to 3<sup>rd</sup> November.

The stable growing season resulted in easy vinifications. Sulphur dioxide was used only at the point of malolactic fermentation. The average yield was a tiny 10hl/ha. When I asked Jérôme whether 2016 resembled any other vintages, he suggested 1998.

## THE WINES

### GOURT DE MAUTENS BLANC 2016

This is a blend of Grenache Blanc, Grenache Gris, Clairette, Picardin, Bourboulenc, Picpoul Gris and Blanc, Marsanne, Roussanne and Viognier, all interplanted. It had been in bottle for a year when tasted in July 2019. Pithy white peach fruit and zippy acidity, a lovely clarity and immediacy of expression, with the trademark Gourt de Mautens purity. It was fermented and aged for a year in six year-old 600L *demi-muids*. No sulphur dioxide was added until the malolactic fermentation.

**CORNEY & BARROW SCORE 17+**

**RECOMMENDED DRINKING FROM 2020–2024**

**£280/CASE OF 6 BOTTLES, IN BOND UK**

**£300/CASE OF 3 MAGNUMS, IN BOND UK**

### GOURT DE MAUTENS ROUGE 2016

Majority Grenache, with Carignan, Mourvèdre, Syrah, Cunoise, Cinsault, Vaccarèse and Terret Noir. From three plots, tasted separately. Two of these are north west-facing, limestone-rich slopes, planted with 80-100 year-old vines. These bring aromatic violet fruit, with a linear drive. A south west-facing slope, around 300 metres, adds bitter cherries, supple raspberry fruit and length, the elevation countering the greater sun exposure. The whole is sweetly red-fruited and supple, with fruit-coated tannins; the 2016 density is refreshed by a quite brilliant brightness of fruit.

**CORNEY & BARROW SCORE 18.5**

**RECOMMENDED DRINKING FROM 2023–2033**

**£280/CASE OF 6 BOTTLES, IN BOND UK**

**£300/CASE OF 3 MAGNUMS, IN BOND UK**

## **TASTING GUIDE**

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a “+” is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

## **TO ORDER**

**PLEASE CALL**

**020 7265 2430 LONDON**

**01638 600 000 EAST ANGLIA**

**01748 828 640 NORTH OF ENGLAND**

**01875 321 921 EDINBURGH**

**OR EMAIL**

**[SALES@CORNEYANDBARROW.COM](mailto:SALES@CORNEYANDBARROW.COM)**