



# DOMAINE GOURT DE MAUTENS

**2017 VINTAGE, EN PRIMEUR**

**EXCLUSIVE TO CORNEY & BARROW IN THE UK**

Ultra-low yields and a dedication to *terroir* off the beaten track in the southern Rhône is not a get-rich-quick strategy. However, in the case of Jérôme Bressy, over the past 25 years or so, it has earned him an incredibly loyal and utterly deserved following.

Jérôme's 15 hectare estate is in Rasteau, though due to the multitude of grape varieties in these very old vineyards, he chose to work outside the appellation rules, meaning the name Rasteau does not appear on the labels.

There are just two wines here, a white and a red, both made from Grenache – Grenache Blanc, that is, for the white, which makes up a minority of the estate's plantings. The domaine is certified biodynamic and organic. Yields average a tiny 10-15 hectolitres per hectare.

Jérôme's dedication to these beautifully sensitive translations of Grenache is admirable. They will never be mainstream, nor do they aspire to be, but they have had a phenomenal uptake since we started working with them in the 2015 vintage. And that, I suppose, says it all.

**Guy Seddon**  
**December 2020**

## 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 2017 VINTAGE, IN THE WORDS OF JÉRÔME BRESSY...

"2017 was a very good year in terms of climate, with a cold winter and a bright spring. Flowering was homogeneous, followed by a classic summer, of slow steady maturity without any blockages. This made it possible to harvest in October during a sunny, cold autumn, ending at the beginning of November. This has resulted in wines of tannic delicacy, smooth mouthfeel and fine flavour, with the marriage of power and finesse that I am looking for."

## THE WINES

### GOURT DE MAUTENS BLANC 2017

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 over a year when tasted in Autumn 2020. Mid amber colour. Ripe apricot and quince on the nose, with grapefruit and a touch of flinty/chalky minerality. Dry extract and grip on the attack, with wet stone minerality, lanolin and cheesecloth, filling out with fleshy peach on the mid. Wonderfully drying and clipped on the finish. 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 2021–2024**

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

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### GOURT DE MAUTENS 2017

Mostly Grenache, with Carignan, Mourvèdre, Syrah, Counoise, Cinsault, Vaccarèse and Terret Noir. From three plots, two of which are north west-facing, limestone-rich slopes, planted with 80-100 year-old vines. These bring aromatic violet fruit. A south west-facing slope, around 300 metres, adds bitter cherries, supple raspberry and length, the elevation countering the greater sun exposure.

Winter berries, violets, undergrowth and savoury spice on the nose, intense and purely, deeply fruited. The palate has super-concentrated raspberry coulis on the attack, offset by a fine balancing line of acidity which makes the raspberry and blueberry flavours dance on the mid-palate. Such tenderness of expression, this is a masterclass in Grenache. Plushly fruit-coated tannins shape the long, powerful finish.

**CORNEY & BARROW SCORE 18+**  
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## **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.

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