



# ELIAN DA ROS, "LE VIN EST UNE FÊTE" CÔTES DU MARMANDAIS 2022



Grandson of Italian immigrants who settled in Cocumont, little village of the Lot-et-Garonne, in 1922, Elian Daros has become a figure in the South-West, with wines considered as models of excellence. After working at domaine Zind-Himbrecht during 6 years he took over the estate in 1997, 3 years after, his estate was certified organic and fully biodynamic in 2002.

In Cocumont the pallet of Terroir is incredible, a diversity that call for an eclecticism in the choice of grape varieties. With the South-West indigenous Malbec, Abouriou & Cabernet Franc he blends Bordeaux varietals, as well as Syrah, Rhône Valley's favorite. In a region known for powerful and high alcohol wines, Elian chooses another path, finding balance, finesse and elegance through savant use of each grape's particularity.

Not another Southwest wine that want to mimic Bordeaux, this entry tier wine from Elian is showing that we can produce a wine of character from an unknown AOP. To quote Elian "The simple pleasures of life are found in a sip of wine. Isn't wine a party?" That's why the name "Le vin est une fête" which translates as "wine is a party". A convivial wine, easy going and fruit driven.

## SOIL TYPE \_\_\_\_\_

Silty-clay on a subsoil of grey clay

## VARIETAL \_\_\_\_\_

40% Abouriou, 40% Cabernet Franc, 20% Merlot.  
Massal selection exclusively.

## CULTURE \_\_\_\_\_

Organic treatment such as Trace element, essential oils as well as infusion of horsetail and nettle manure. Natural compost. Cover crop between the row.  
**Organic & biodynamic certification.**

## VINIFICATION \_\_\_\_\_

Merlot and Cabernet Franc are destemmed then put into concrete vats for 10 to 15 days of soft extractions. Abouriou is whole-cluster and undergoes a semi-carbonic maceration. Ageing happen in large old "foudres" and neutral barrels. Before bottling the wine stays 1 month in concrete vats to settle. No fining but a light filtration.

## TASTING NOTES \_\_\_\_\_

Vibrant and intense fruit aromas. Sour sherry and red fruits dominates. Nice fleshy mid-pallet with elegant peppery tannins. Juicy and fresh, quaffable as can be !

From the same Winery :

- "**Coucou Blanc**" Côtes du Marmandais 2022
- "**Histoires de Boire**" Côtes du Marmandais 2022 (1.5L)
- "**Clos Baquey**" Côtes du Marmandais red 2016

