



## SANDRINE FARRUGIA & ELIAN DA ROS "HISTOIRES DE BOIRE" COTES DU MARMANDAIS 2023



This wine is the story of a shared passion between life companion Sandrine Farrugia and Elian Daros, the icon of the South-West. A four-handed cuvée, only produced in magnum, because a bottle would not be enough for two, with the objective to make a Glouglou red, purest expression of their land in the most natural way. They called it "Histoires de Boire", that would translate by "simply to drink", to emphasize the approachable character of this wine. Simplicity, authenticity, the most naturally that's our principle too!

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. He took over the estate in 1997, 3 years after, his estate was certified organic and fully biodynamic in 2002.

Sandrine met Elian in 2008. After few years settling in the South-West and working alongside him, she created her own estate in 2012 starting with 0.52 ha of vines.

Now composed of 4 ha, the entire production is certified organic and uses Biodynamic practices.

Both share a non-interventionist philosophy using only gentle methods in the cellar. In a region known for powerful and high alcohol wines, they choose another path, finding balance, finesse and elegance through savant use of each grape's particularity.

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

Single south-exposed parcel. Clay and limestone on top of chalk molasses.

VARIETAL \_\_\_\_\_

70% Merlot, 30% Abouriou. Massale 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 rows. Hand harvest in cases. **Organic & biodynamic certification.**

VINIFICATION \_\_\_\_\_

Merlot grapes are fully destemmed then put into concrete vats for 2 to 3 weeks of soft extractions. Abouriou is vatted with whole cluster but does not go through carbonic maceration. Soft extraction with "remontage" not "pigeage". After blending the wine ages for 6 months in concrete vats before bottling. Light filtration before bottling, minimal dose of SO2 only at bottling.

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

Fresh and floral bouquet of spring flowers. An infusion of red and blue fruits. Mouthwatering line of mineral acidity. Dangerously quaffable and utterly glouglou! *Only available in magnums.*

From the same Winery :  
"Cocou Blanc" Côtes du Marmandais white 2022  
"Clos Baquey" Côtes du Marmandais red 2020

