ELIAN DA ROS, "CLOS BAQUEY"

CÔTES DU MARMANDAIS 2021

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.

Clos Baquey is Elian's top cuvée and a proof that the southwest region of France can make ageworthy and outstanding wines. The 2021 have now reached its prime but still has another decade to deliver all its charm and complexity. Cadastral name of the lieu-dit where the wine comes from, Baquey means cowboy in local dialect.

SOIL TYPE

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

VARIETAL

35% Cabernet Franc, 35% Merlot, 15% Abouriou & 15% Cab. Sauvignon 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, Cab. Sauvignon & Cab. Franc 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. Ageing of 22 months in 228l old French oak. Each grapes are vinified and aged separately. Once blended the wine stays 12 months in concrete vats before bottling. Once bottled, in September of 2019, it stays an additional 12 months in the cellar before release. No fining but a light filtration.

TASTING NOTES

Flavors of blackberries and prunes dominate with a nice menthol and white pepper liveliness. The wine reveals outstanding concentration with a nice combination of soft tannins and smoky tones. One of the nicest bottles of our portfolio for sure. To drink now, at its prime, or to let it seat for another decade... It won't stop surprising you…

From the same Winery :

"Le vin est une fête" *Côtes du Marmandais red 2024*

"***Histoires de Boire***" *Côtes du Marmandais 2024 (1.5L)*