

DOMAINE GOURT DE MAUTENS

SOUTHERN RHÔNE

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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 a loyal and well-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.

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THE 2019 VINTAGE AT GOURT DE MAUTENS

The 2019 growing season was extremely dry. Between April and September, the vineyards of the Rhône valley saw negligible amounts of rain. The little water that fell evaporated before it had even moistened the soil. June 2019 broke heat records. And then, Mother Nature gave a little help. In mid-September, blissful rains came to the rescue, some 20mm. This completely changed the face of the vintage. The vines, stressed by heat and lack of water, relaxed. Under this beneficence, phenolic ripeness was reached.

GOURT DE MAUTENS

GOURT DE MAUTENS BLANC 2019

This is a blend of Grenache Blanc, Grenache Gris, Clairette, Picardin, Bourboulenc, Picpoul Gris and Blanc, Marsanne, Roussanne and Viognier, all interplanted. Tasted in June 2023 and again in September 2024. Mid amber-gold colour. Warming honey and apricot aromas, with candied ginger and orange rind. The full-bodied palate is almost chewably delectable, the powerful stone-fruit flavours balanced by a salty-mineral bite. A take-no-prisoners white for lovers of the southern Rhône. Fermented and aged for a year in six-year-old 600 litre *demi-muids*. 16% abv.

Corney & Barrow Score 17+
Recommended drinking from 2024 - 2026

£330/Case of 6 bottles, in bond UK

GOURT DE MAUTENS ROUGE 2019

Predominantly 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, plus a third at 300m elevation. Aromas of bitter cherry, crushed coffee beans and warm earth. The full-bodied palate has a core of sweet raspberry coulis, around which sit darker berries and graphite, all framed by plush, powerful tannins. Not for the faint-hearted, this is as uncompromising as the baked landscape of Rasteau from where it comes. 16% abv.

Corney & Barrow Score 17.5
Recommended drinking from 2024 - 2032

£350/Case of 6 bottles, in bond UK
£360/Case of 3 magnums, in bond UK