



Domaine Gardiés, Côtes du Roussillon Blanc, Clos des Vignes, Roussillon, France, '2023'

Product code: `5829

PRODUCER PROFILE

Domaine Gardiés stands out as one of the defining estates of the Roussillon, rooted in the wind-swept hills around Espira-de-l'Agly and the schist terraces of Vingrau and Tautavel.

The Gardiés family has farmed these landscapes for generations, gradually shaping a domaine known for precision, depth, and an unbroken connection to its terroir. Their vineyards lie between the Mediterranean and the foothills of the Corbières, where old bush vines cling to poor, stony soils that naturally limit yields and enhance concentration. The estate's wines reflect this contrast of sun, altitude, and mineral tension, offering a modern expression of the region's identity.

VITICULTURE

The wine is made from a blend of Grenache Blanc (from 70-year-old vines) and Grenache Gris, with small amounts of Macabeu and Roussanne. The vines grow on clay-limestone soils at altitudes of 350 to 380 metres in the Vingrau region. The Mediterranean climate, characterised by hot, dry summers and the drying Tramontane wind, encourages the vines to develop deep root systems, resulting in concentrated and complex wines. Hand harvested from vines planted on clay and limestone soils.

WINEMAKING

Each grape variety is vinified separately. The grapes are immediately pressed to preserve freshness, and fermentation takes place with wild yeasts in French oak barrels. The wine is matured for 12 months in 600-litre demi-muids and 20-hectolitre barrels, with gentle bâtonnage to add texture.

TASTINGNOTE

The Clos des Vignes Blanc is a rich and creamy white wine, offering ripe stone fruit flavours, refreshing citrus notes, and a subtle touch of elegant spice, finishing long and balanced.

FOOD MATCHING

Seafood dishes such as oysters or grilled fish, as well as light salads and creamy cheeses.



TECHNICAL DETAILS

Varieties:

Macabeo ,
Roussanne %

Biodynamic
Producer works organically

Features

ABV: 13%

Colour: White

Oak Ageing

Time: 12 Months

Type: Demi Muid & 20HL
Barrels

% wine oaked: 100

Style: Still wine

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com