

Domaine de Cadablès

Vin de Pays de l'Hérault



UNITED ESTATES
WINE IMPORTS, Ltd.

The Domaine at-a-glance

Owners: Bernard & Christine Isarn
Winemaker: Bernard Isarn
Soil: Schist, basalt, clay, limestone, gravel
Location: Gabian, Languedoc
Appellations Produced: Vin de Pays de l'Hérault

Domaine de Cadablès (Pronounced: Ka-Da-Blez) is the result of the hard work of Christine and Bernard Isarn. Bernard and Christine worked for many years in Corsica as artisan potters. Though their pottery business was successful they longed to return to their native Languedoc and build a winery. After a long search they found Domaine de Cadablès. The domaine was in a state of near ruin, but the excellent vineyards were full of beautiful old vines. Since they purchased the domaine they have, by hand, restored the house, winery and vineyards.



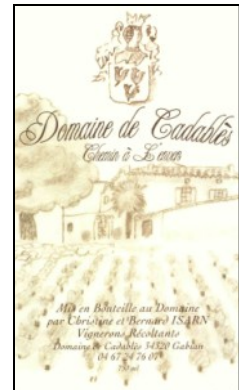
Bernard & Christine Isarn

The name Cadablès is the name of a now extinct volcano that greatly contributes to this region's fascinating geology. Cadablès, literally translated means catapult, which may come from the fact that the volcano catapulted volcanic rock across the area's vineyard land. The result is an interesting mix of igneous and alluvial deposits in the vineyards. An additional oddity is the fact that there was oil discovered in this area. From 1925 to 1950 oil derricks dotted the landscape. To this day, at the nearby medieval monastery, a small shed still stands at the site of a naturally occurring oil well. Apparently the monks used the oil for their salves and healing ointments.



View from the Winery

Today, Bernard and Christine have a pottery studio on the property, and rent rooms to agrotourists. They are definitely well on their way to fulfilling their dream to make great wine in the Languedoc.



50% Syrah
30% Grenache
20% Carignan

Le Chemin a l'Envers - Vin de Pays de l'Hérault 2011

Technical Notes: The grapes are hand-harvested and 100% de-stemmed before undergoing a long maceration. Indigenous yeasts are used, and a small portion of the wine spends time in 1 to 3 year old oak barrels. This is truly a small production, hand crafted wine, in every aspect of its production.

Tasting Notes: Literally translated, "Chemin a l'Envers" means going down a one way road the in the wrong direction. This, in many ways, embodies Christine and Bernard's outlook on life. They like going against the grain of convention, and creating exceptional and unique things. The 2011 "Chemin a l'Envers" is rich, silky, and complex. The wine is a product of both the geology, and the hands on care of Bernard and Christine, both in the vineyard and in the winery. Dark fruit flavors from the Syrah combine with the black pepper from the Grenache, and exotic spice from the Carignan, to create a complex, layered wine. Though the Carignan adds a rustic spicy note to the wine, this wine is anything but rustic. It is silky and elegant, with amazing complexity. This wine is ideal for duck, lamb, venison, or most grilled meats for that matter.

Only 700 cases produced