

Domaine Gauby "Coume Gineste" dry white 2022

Product price:

€534.00



Product features:

Area: ROUSSILLON

Winemaker: famille Gauby

Vintage: 2022

Appellation: IGP Côtes Catalanes

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 98/100

Cépage dominant: grenache blanc

Product short description:

Undoubtedly the best cuvée of white signed by Gauby, with astonishing consistency. Long aging potential ahead!**Favorite and 98/100 RVF.**

Product description:

PRESENTATION OF DOMAINE GAUBY
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this:

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RVF Guide to the Best Wines of France 2025 (Sept. 2024): **Favorite and 98/100**. *We take it up another notch with Vieilles Vignes 2022, toasty, textured, and with great saline length. Coume Gineste stands at the top, with aromatic fullness, unparalleled finesse, extreme salinity, and breathtaking persistence. Undeniably one of the greatest whites from the south, destined to enter the pantheon of the finest cuvees crafted by Gérard Gauby.*

Technical sheet written by the domaine:

Appellation: IGP des Côtes Catalanes.

Terroir: Limestone and schist

Grapes: Grenache blanc and grenache gris.

Vines: approximately 90 years old. Organic farming and polyculture. Manual harvesting with sorting in the vineyard.

Harvest: manual with sorting in the vineyard.

Vinification: gentle pressing adapted to the vintage and terroir. Light settling. Indigenous yeasts with no additions.

Aging: 18 months of aging in large casks. 6 to 7 months in bottle at the domaine. Still aging.

Bottling: By gravity, without fining or filtration.