



# MAS CABANEL

## AOP Duché d'Uzès - White

Patrick Compan, cooperative winemaker at the Cave Saint Maurice, is the owner of parcels declared in AOP Duché d'Uzès du Mas Cabanel.

"It is my great grandfather who gave it this name, he spoke patois, the old cévenol French, so I'm a little lost on the meaning! Perhaps it comes from the word Caban, and therefore Cabanel as diminutive of shepherd's cloak?"

My Duché wines are produced on a terroir of limestone marl at 150 m altitude while respecting the specifications of the AOP based on low yields in order to develop a high-quality wine.

Patrick goes further: no more herbicides and fertilizers are made of organic products so that the soil can express itself through these ancient grape varieties.



**Soil:** Limestone-Clay

**Varieties:** Viognier, Grenache Blanc, Roussanne

**Age of Vines:** 20 to 40 years old



**Vinification:** Destemming, direct pressing, fermentation in barrels.



**Ageing:** 50% oak barrels

**ABV:** 13% vol

**Yield:** 55 Hl/ha

**Visual Aspect:**

Pale with white gold reflections



**Nose:**

Nose of fresh lemon and almonds

**Palate:**

Lively and balanced in the mouth with a zippy finish



**Food Pairing:**

Chicken breasts, trout with almonds, cheese and dried fruit



**Service Temperature:** 10-14°

**Conservation:** 2 to 3 years