



# DOMAINE DE RIEUX

## COTES DE GASCOGNE

### FACT SHEET

#### DOMAINE DE RIEUX

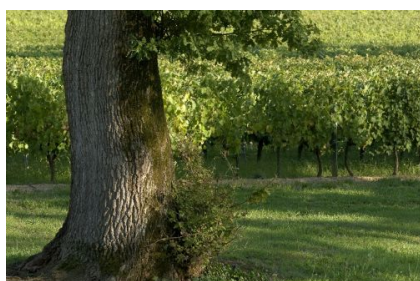
Récolte 2010



#### Vin de Pays des Côtes de Gascogne

Mis en bouteille au domaine  
P. Grassa fille et fils - 32800 Eauze - France  
Produit de France

75 cl. 11% vol.



#### OWNER

The Grassa family

#### PRODUCTS

Vin de Pays des Côtes de Gascogne, Domaine de Rieux  
 Vin de Pays des Côtes de Gascogne, Domaine de la Jalousie  
 Vin de Pays des Côtes de Gascogne, Cuvée Bois, Domaine de Rieux  
 Vin de Pays des Côtes de Gascogne, Cépage Sauvignon, Domaine de Rieux  
 Vin de Pays des Côtes de Gascogne, Cépage Chardonnay, Domaine de Rieux  
 Vin de Pays des Côtes de Gascogne, Cépage Gros Manseng, Domaine de la Jalousie

#### SIZE OF THE VINEYARDS

350 hectares total, comprising various different Grassa domaines, and Armagnac vineyards.

#### LOCATION OF THE VINEYARDS

Located in the eastern corner of Bas-Armagnac near the town of Eauze, the vineyards of Domaine de Rieux and Domaine de la Jalousie lie in several parcels surrounding the family home. Planted on slopes or on a plateau, the vines are exposed south or southwest.

#### SOIL

Clay with a noticeable limestone content, known locally as "boulbène". Some vineyards also have a high proportion of sand or gravel.

#### GRAPE VARIETIES

Vin de Pays des Côtes de Gascogne: 60 % Ugni Blanc  
 40 % Colombard

Cuvée Bois : 50 % Ugni Blanc  
 30 % Colombard  
 20 % Gros Manseng

Cépage Sauvignon: 100% Sauvignon Blanc

Cépage Chardonnay: 100% Chardonnay

Cépage gros Manseng: 100% Gros Manseng

#### AVERAGE AGE OF THE VINES

25 to 30 years old

#### AVERAGE PRODUCTION



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250 000 cases per year total for all the Grassa domaines.

200 000 bottles of Rieux Ugni Blanc - Colombard.

#### VINIFICATION AND AGEING

Care is taken right from the start, with grape varieties matched to suitable soils around the estate, and vineyards managed meticulously. Once picked, the grapes are destemmed and immediately placed in airtight tanks to protect from oxidation. 5-6 hours cold maceration gives extra complexity before a gentle pressing. The must is then left to settle for a couple of days, before a slow, controlled cool fermentation that can last a month. This is the key to the freshness, purity and aromatic intensity of the wines. All these are preserved by careful storage at low temperature, away from oxygen, until bottling.

#### TASTING NOTES

All the wines are marked by a purity and intensity of fruit, both on the nose and palate.

Light and bright in colour, the Domaine de Rieux offers impressions of mango, lime, peach, apricot and exotic fruit. But the real treat is the balance, with racy citric acidity providing a freshness and perfect counterfoil to the exuberant fruit. The Cuvée Bois shows extra complexity from the use of oak, and a smooth, round, fuller mouthfeel.

The Sauvignon displays good varietal character, with grapefruit on the nose, and a soft, appealing grassiness on the palate. The Chardonnay is restrained and elegant - more Macon than 'New World' in style.

#### MARKETING

Domaine de Rieux is especially well-known in the UK. Sales are developing strongly in the USA as well.

#### NOTES ON THE PROPERTY

The Domaine de Rieux vineyards were purchased in 1963 by the Armagnac producing Château de Tariquet. This famous property had belonged to the Grassa family since 1912, and a new generation, Yves and Maité, had just taken over the year before. Seeing the bulk market for surplus production of Armagnac base wine drying up, they decided to diversify into light winemaking.

Yves Grassa pioneered the conversion of these inexpensive white wines from Armagnac into a clean, fresh, intense fruity style of tremendous appeal; even to the consumers of the world's finest wines. In the early 1980's, he employed the now-famous Denis Dubourdieu as a consultant, and together they developed the novel technique of cold, anaerobic 'maceration pelliculaire'. Thanks to this imaginative approach and an obsessive attention to detail, the venture became an overnight commercial success story. The techniques pioneered here have



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been copied all over Europe to improve the standard of light, dry white winemaking. Despite the growth in size since, high standards have been maintained, and the wines continue to impress.

Domaine de la Jalousie was added to the stable in 1967, chosen because of its similar soils and neighbouring location.