

# Château Massiac



We were referred to Bernard Boudouresques, the proprietor of this rustic estate situated in the heart of the Minervois, by the Gibert family of Domaine Faillenc Sainte Marie, 25 minutes to the south in Corbières. The domaine lies in the foothills between the Massif Central's Cévennes mountains and the Mediterranean port of Narbonne, atop limestone-clay soils with deposits of flint and marble. Exposed to both the frigid, drying Cers wind that sweeps down from the Cévennes and the Marin, which brings warmth and humidity from the sea, Massiac's vineyards see little disease pressure and are ideal for organic viticulture.

The Château has a long history that dates back to the Roman Empire, when this area was at the edge of Gallia Narbonensis, the first Roman province north of the alps. In the 17th Century, two brothers from Massiac in the Auvergne region traversed the area in service to the King of Spain and eventually settled at this spot halfway between the villages of Azille and Rieux Minervois and built their château, which stood until it was burned to the ground during the French Revolution. Bernard Boudouresques and his family recently revived the domaine, planting vineyards and converting the estate to organic viticulture. Massiac encompasses 21.5 ha of vineyards, with 8.5 ha planted to red varieties and 5 ha planted to Viognier and Sauvignon Blanc.

## Viticulture:

- **Farming:** Certified organic since 2012
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Limestone-clay, silt, and sand
- **Vines:** Planted at 4-5,000 vines/ha, vines average 25 years old.
- **Yields:** Controlled through pruning, debudding, and a green harvest when absolutely necessary, yields average 48 hl/ha for red wines and 55-70 hl/ha for white wines.
- **Harvest:** Mostly mechanical, with some hand harvesting, usually in late September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** After total destemming, red wines ferment with selected yeasts in concrete vats. Cuvaision lasts 2-4 weeks. White wines ferment with selected yeasts in stainless-steel tanks.
- **Extraction:** Red wines see pumpovers and racks-and-returns during cuvaision.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing. Half of crop for white wines is pressed whole cluster and half is destemmed and sees 6 hours of skin contact.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation for reds, blocked by temperature for whites

## Aging:

- **Élevage:** White wines and Cuvée Sentinelle age 6 months in stainless-steel tanks. Minervois rouge spends 20-24 months in concrete vats. Syrah Cuvée Esperance spends 18-24 months in used barrels from Saint Joseph.
- **Lees:** White wines remain on their lees until assemblage prior to bottling, with occasional bâtonnage. Red wines are racked off their lees following malolactic.
- **Fining and Filtration:** White wines are fined with gum Arabic and see sterile plate filtration; red wines are unfined and see non-sterile plate filtration.
- **Sulfur:** Applied after malolactic and at bottling for red wines; applied at harvest, after alcoholic fermentation, and at bottling for white wines.