

Domaine de l'Horizon



Thomas Teibert founded the Domaine de L'Horizon in the Roussillon village of Calce in 2006, after meeting native star Gerard Gauby a year prior. Prior to his time in this region, wedged between the Pyrenees and the Mediterranean (and Spain and France), Thomas worked at multiple wineries in the South Tyrol and studied oenology in Geisenheim. The estate owns 17 ha of old vines (average age over 70 years, many planted over a century ago), and all of the Domaine's wines are bottled as IGP Côtes Catalanes. Wines from Calce offer some of the most profound, individual, terroir-expressive wines anywhere, yet they do not, for now, have their own appellation. IGP Côtes Catalanes; however, shows clearly that the soul of this region lies in its Catalan identity, which has survived decades of attempted erasure from Paris. Domaine de l'Horizon stands on the horizon between France and Spain, Mountain and sea, and, perhaps most importantly, on the edge of future fame and recognition for a singular terroir.

Viticulture:

- **Farming:** Certified Biodynamic by Biodyvin since 2009
- **Treatments:** Only copper sulfate, and only rarely, as Calce's winds (the Tramontane and Marin) impede disease pressure.
- **Ploughing:** Bi-annual mechanical ploughing to maintain healthy soils
- **Soils:** A complex patchwork of brown-black schist/slate and limestone, large river stones, and iron-oxide-drenched marl
- **Vines:** Holdings of nearly centenary plantings of native varieties: Carignan and Maccabeu, long used in local table wines, and Muscat and Grenaches Blanc, Gris, and Noir, until recently used in fortified sweet wines. The Domaine's only import, Syrah, was planted by Gauby himself and is the oldest in the region. All varieties are head trained except the Syrah, in Cordon de Royat.
- **Yields:** Old vines naturally control yields, no green harvest
- **Harvest:** Exclusively by hand in small crates
- **Purchasing:** Always entirely estate fruit

Vinification:

- **Fermentation:** All fermentations are spontaneous, and take place in a mixture of stainless-steel tanks, concrete vats, demi-muids, and foudres.
- **Extraction:** Maceration lengths vary wine-to-wine. Pumpovers are much more common than punchdowns, which are administered by foot.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Press Wine:** Raised separately from free-run juice; all white press wine blended into L'Esprit de l'Horizon Blanc.
- **Malolactic Fermentation:** Spontaneous, most often following alcoholic fermentation



Aging:

- **Élevage:** Wines rest in a combination of stainless-steel and concrete tanks along with neutral Austrian-oak vessels of various sizes.
- **Lees:** White and Rosé wines spend extended time on their lees to gain complexity and richness, though Tomas does not rely on bâtonnage to artificially beef them up.
- **Fining and Filtration:** No fining; plate filtration in some vintages
- **Sulfur:** SO₂ is used, but in low quantities: 25-60 mg/l total, 0-15 mg/l free.