

L'ABBÉ ROUS MATIFOC RANCIO SEC



100% Grenache Noir. The boldest of the Côte Vermeille Rancio secs, 'Matifoc' is Catalan slang for 'put out the fire,' referring to the old Catalan tradition of workers mixing Rancio and water to slake their thirst in the fields and vineyards. Enjoy with tapas, anchovies and a variety of cheeses; in cocktails; or as a dry digestif. Shelf-stable, serve lightly chilled or at cellar temperature.

93 Points - Wine & Spirits "...sepia tones, with notes of caramel and nuts, mushrooms and spice, along with a ghosting of red-raspberry flavor. It's silky and lasting, with a saline tang that brings to mind a match with cured anchovies, a local favorite." - Feb 2020

A wine of ancient tradition, 'Matifoc' Rancio sec is produced from old-vine Grenache noir, grown in the rocky sliver of land between the Pyrenees and the Mediterranean in the very southernmost reaches of France. Fermented until bone dry, then aged outdoors in old 600-liter barrels for up to four years before returning to the cellars for continued oxidative aging. The resulting wine is a blend, with an average age of 10-12 years.

Located in the town of Banyuls-sur-Mer along the Côte Vermeille, where the Pyrénées meet the Mediterranean and the Spanish border, Cave de l'Abbé Rous produces a range of Collioure and Banyuls wines exclusively for the domestic market in France. Abbé Rous pays homage to François Rous, who in the late 19th century became abbot and championed the reputation and trade of Banyuls in order to finance construction of a church for the village. Abbé Rous now incorporates 750 small vigneron farming 2840 acres of steep, terraced vineyards within view of the Mediterranean. Viticulture is lutte raisonnée, and the schist-dominated vineyards—crossed with century-old canals ("les agulles") to combat erosion—are always worked by hand. Under cellar master Jauffrey Canier, Abbé Rous maintains the region's traditional élevage for its oxidative wines, aging them outdoors in demi-muids for up to four years before returning them to the cellars to complete their evolution. In keeping with that approach, Abbé Rous also maintains the tradition of Rancio sec, the great historic wine of the region that predates Banyuls by centuries. Matifoc Rancio sec is the only wine they export.

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Tasting Note:

L'ABBÉ ROUS MATIFOC RANCIO SEC

100% Grenache Noir. Bone dry; caramel & nuts, mushrooms & spice, with faint red-raspberry flavor; silky & lasting, with a saline tang.

Shelf Talker:

L'ABBÉ ROUS RANCIO SEC MATIFOC

93
Wine & Spirits
POINTS

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