

Le Drunk Rooster

Region: Languedoc / Roussillon

Information: A custom project from the Bourgeois Family.

Background: The state bird of France is the rooster and our Le Drunk Rooster Chardonnay....is aptly named for our revered symbol of national pride, Le Coq.



Thierry Rodriguez

One of the national emblems of France, the *Coq Gaulois* (the Gallic Rooster) decorated French flags during the Revolution. It is the symbol of the French people because of the play on words of the Latin *gallus* meaning Gaul and *gallus* meaning *coq*, or rooster.

The rooster is used to symbolize vigilance as roosters are known to crow at the expectation of the sunrise.

The rooster played an important role as the revolutionary symbol, but it would become an official emblem under the July Monarchy and the Second Republic when it was seen on the pole of regiments' flags. In 1830, the "Gallic Rooster" replaced the *fleur-de-lis* as the national emblem, and it was again discarded by Napoleon III.

During the First World War, rising patriotic feeling made the Gallic rooster the symbol of France's resistance and bravery in the face of the Prussian eagle. Use of this Manichean representation, in particular by political cartoonists, gained ground, and the rooster became the symbol of a France sprung from peasant origins, proud, opinionated, courageous, and prolific.



Nicolas Baptiste

Chardonnay and Pinot Noir

A custom project made with Thierry Rodriguez (Mas Gabinele)

Winemaking: The domaine is comprised of older Chardonnay vines (20+ yrs old) and Pinot Noir. These are lovingly planted in a terroir of silty sand and chalk and benefit from the Mediterranean climate. The vines are trained in the Guyot fashion and have yields of 18hl/acre. The harvest is de-stemmed and the juice is drained and pressed using a pneumatic press, it is racked at 39°F. Selected yeasts are used to induce the fermentation which occurs over three weeks at a controlled temperature (64°F) to extract the maximum amount of aromatic material (Chardonnay only).

Grenache-Syrah

A custom project made with Nicolas Baptiste (Domaine de la Serre)

Winemaking: Domaine de la Serre lies at the foot of the Corbières Mountains, near the village of Maury, within the ancient domain of the Cathar castle Queribus. The vineyard was purchased in 2002 by the Vera family, local wine-growers, in partnership with Bordeaux producers Arnaud Delaire and Nicolas Baptiste. The estate covers about 30 hectares.

Three varietals are produced at Domaine de la Serre, 75% of Grenache, 15 % of Carignan, and 15 % of Syrah.

Sustainable Farming

Winemaker: Chardonnay / Pinot: Thierry Rodriguez – Grenache-Syrah: Nicolas Baptiste

The Wines:



Chardonnay

The rooster wakes up your palate with a combination of fruit and great acidity. Lots of green and citrus aromas, including pineapple and lemon on the nose, with a hint of spice. Medium-bodied and balanced, it has straightforward, juicy tropical and citrus flavors, and a clean, refreshing finish. Great with lighter cuisine or for evening sipping. Best served chilled, or at 50°F, with sauced fish, Indian/Chinese cuisine, or fresh sheep's milk cheese. This wine marries perfectly with duck breast cooked with green apples and accentuates the bond between the rich and lively green flavors.

100% Chardonnay from 20 to 25 year old vines, unoaked. Aged for 8 months in stainless steel tanks with 3 months on its lees.

86 Pts Wine Advocate



Pinot Noir

This wine is made from a careful selection of older vines. It is very aromatic, with a beautiful nose of berries, and a touch of pepper. Very crisp and jammy mouth feel with a nice smooth spicy finish. The Rooster is best served slightly chilled with grilled meats, Indian or Cajun foods, or simply amongst friends.

100% Pinot Noir from 20 to 25 year old vines. Aged in stainless steel tank for 8 months.



Grenache - Syrah

A blend of 65% Grenache (40+ years old) and 35% Syrah (15 years old) from vines growing on chalky-clay, granite, and schistes soils from vineyards located at the bottom of the Queribus castle on the most prestigious terroir of the Roussillon, Maury. Yields are about 20 hl/ha. Aged in stainless steel tank for 8 months. Hand harvest and sorting on table de tri.

89 Pts Wine Advocate : This Grenache-Syrah (officially a Vin de Pays des Cotes Catalanes) is made by Nicolas Baptiste of the Domaine de la Serre in Maury, and serves as an excellent example of the richness, flavor interest, and terrific value that can accrue to even an inexpensive, tank-rendered wine from this part of Roussillon. Aromas of blackberry, cassis, toasted pecan, cocoa powder, herbal scrub, and roasted meats are all reprised on a polished, even slightly creamy-textured palate that manages to offer striking purity of fruit and genuine richness, while retaining its delightful fresh fruit edge. Saline, pencil lead, and chalk notes add mineral dimensions of flavor that – like richness of fruit – the great sites around Maury seem to give up almost effortlessly in the cellar. Once, that is, one signs on to work this rocky, windy land and its low-yielding, head-pruned vines.