

Commanderie des Hospitaliers 2019

IGP Pays Cathare

~ Background ~

Located in Ouveillan, on the Chateaux de Cathars route between Beziers and Narbonne, the Commanderie des Hospitaliers is a historical jewel that dates its vineyards to Roman times. Roman and Visigoth vestiges still exist and have been incorporated into the chateau. The 1st recorded owner, Ademar de Murviel, "donated" the estate to the Order of St. John of Jerusalem (Knights Hospitalier), prior to his beheading in 1190 for supporting the Cathar gnostic movement that flourished in the 12th century in southern France. The estate eventually passed into the family of the illustrious Admiral Comte de Suffren de St. Tropez, Bailli de Suffren, one of the greatest naval officers in French history. Bailli de Suffren started his career as a commander in the order of the Knights Hospitalier suppressing piracy along the North African coast. He became a well known war strategist thanks to his many victories against the English Royal Navy, and fought along with Lafayette in the American Revolution. The grandparents of the present owners of the Commanderie des Hospitaliers, Sophie et Frédéric Gely, acquired the estate from the descendants of the Admiral in 1962.

The 10 hectare vineyard (25 acres), grown on small hills of limestone and gravel (soubergues), produces wine under the appellation IGP Pays Cathare. This small appellation was created in 2001, in reference to the Cathar religious heritage that was eradicated by the Catholic church in the 14th century. Today, Frédéric Gely, director, and his wife Sophie Gely, the winemaker, work with the world-famous oenologist Claude Gros, to produce a delicious, elegant and harmonious wine.

~ Viticulture ~

- 70% Grenache, 25% Syrah and 5% Mourvèdre.
- 10 hectares planted on southern exposed hills of limestone, gravel and sand soil (soubergues).
- 4.45 hectares of 17 year old Grenache & Syrah vines; 5.85 hectares of 10 year Grenache, Mourvèdre & Syrah vines.
- Planted density of 4000 vines per hectare.
- Yield of 30 hectoliters per hectare.
- Sustainable agricultural practices.
- The garrigue and pine trees groves and moisture laden breezes from the Mediterranean Sea, support a biodiversity of insects, such as wasps and bees, and the rare European Roller bird (Coracias Garrulus).

~ Winemaking ~

- Manual harvest the last week of September.
- Fermentation in cement vats at 26°C for 1 week.
- Indigenous yeasts.
- 3 weeks of maceration to ensure optimal extraction of color, aromas and tannins.
- Malolactic fermentation in inox, cement and oak barrels.
- Aged 12 months in French demi-muids (600-liter oak barrels).
- 2 rackings; light filtration during bottling.
- No fining.
- Annual production of 1,900 cases.



Roman remains



Sophie & Frédéric Gely



Claude Gros



AQUITAINE
WINE COMPANY



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~ Tasting ~

Deep ruby-purple color. A well structured and generous wine with intense aromas of dark fruits, raspberries and a hint of floral flavors such as rose and sandalwood. Rich, ripe, fruity mouth with a smooth finish. This wine is delicious on its own, or pairs well with steaks, pork loin, lamb chops, poultry, pasta and other Mediterranean cuisine.