



Frederic and Sophie
Gely, Owners



COMMANDERIE DES HOSPITALIERS 2020 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, Adémar de Murviel, “donated” the estate to the Order of St. John of Jerusalem (Knights Hospitalier). 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. 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.

— 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.



91 Points. Expressive on the nose, this bottling begins with rich raspberry, blackberry and black peppercorn aromas. The palate shows juicy black fruits with rustic spices, medium tannin and bright acid.

