

FONDE  EN 1733

# GAUDOU

*L'expression contemporaine et nature de ma terre*

STROLL TO GAUDOU

BOOKLET OF EXPLANATION



## Summary

You will find in the center of this booklet a map of Gaudou with three possible routes.

From 10 to 40 minutes, these three courses will allow you to discover Gaudou, its history, its peculiarities, the wine of Cahors and to enjoy the landscape and the vines.

Several points are indicated on this map. They correspond to pages of this booklet with information related to the place.

**Good wine tour!**

**Balade n° 1 : 10 min < 1km**

**Balade n° 2 : 30 min < 3km**

**Balade n° 3 : 40 min < 4km**





# 1

## The old vines

### How is wine produced ?

<p>The harvested grapes are the major ingredient in wine production. Discover the stages of wine making and the operations that allow grapes to be transformed into wine.</p>	
<p><b>Hand picking or the machine for harvesting the grapes</b></p>	
<p>The grapes are harvested and placed into medium sized containers so as not to crush them</p>	
White Wine	Red wine
<p><b>Pressing</b> : The white grapes are immediately put into a press where it is crushed so that the juice comes out this is the 'must'.</p>	<p><b>Separation</b> : this consists of separating the grapes from their stalks.</p>
<p><b>Fermentation</b>: The must is transferred to vats where it will 'rest', the natural sugars in the grapes will transform into alcohol because of the yeast which is present in the fruit.</p>	<p><b>Fermentation</b> : the grape pulp and the skins are put in a VAT to macerate for 10 days. The juice becomes red due to the presence of the skins. A first alcoholic fermentation starts due to the natural yeasts in the fruit.</p>
<p><b>Maturing</b> : The wine is transferred into stainless steel vats or into wooden barrels where it will stay for several months, to allow time for its different aromas to develop and which give the taste to the wine.</p>	<p><b>Pressing</b> : the whole lot is put into a press to extract the wine, in the VATs a second fermentation takes place called malalctic which helps to remove the acidity from the wine.</p>

**VAT** : a large container to hold the liquids

**Yeast** : microscopic fungus which generate the fermentation of certain drinks such as beers wine etc and which transform the natural sugars into alcohol.

**Aroma** (in this context) : the nose of the wine.

**Macerate** : to soak

**Bottling** : the wine is then bottled. Some of the best years can be left to age for tens of years!

**Did you know?** Rosé is not the product of mixing red and white grapes. You get it by leaving the juice with the grape skins for only a few hours. When the juice is lightly coloured red it passes directly into the press to extract the juice. And is then fermented in the VATs.



# 2

## The organic vines

### The Organic Agriculture certification



Logo « Agriculture Biologique

The Organic Agriculture certification (Label AB) is a quality certification created in France in 1985 based on the prevention of the use of synthetic chemicals. It allows you to identify products which are the product of organic biological agriculture.

By the end of 2015 more than 9% of vineyard land area was covered by organic wine production which placed France in third position in the world of organic wine producers after Spain and Italy.

In 2016, the Chateau Gaudou started converting to organic wine production. So far approximately 10% of the vineyard is given over to organic wine production.



# 3

## At the crossroads

### The wine of Cahors and its history

#### A 2000 year old wine

It was to the rhythm of Roman conquests that the vines arrived in the Lot valley some 2000 years ago. Very soon the wines of the region became so good that they even put to shame the Italian production, so much so that the emperor ordered the removal of the vines in Cahors in 92AD. He wasn't obeyed.....

#### Pioneers of export

In 1152 Alienor of Aquitaine married Henry Plantagenet, the future king of England. The Cahors wines soon developed a good reputation with the English.

#### Bordeaux the rival

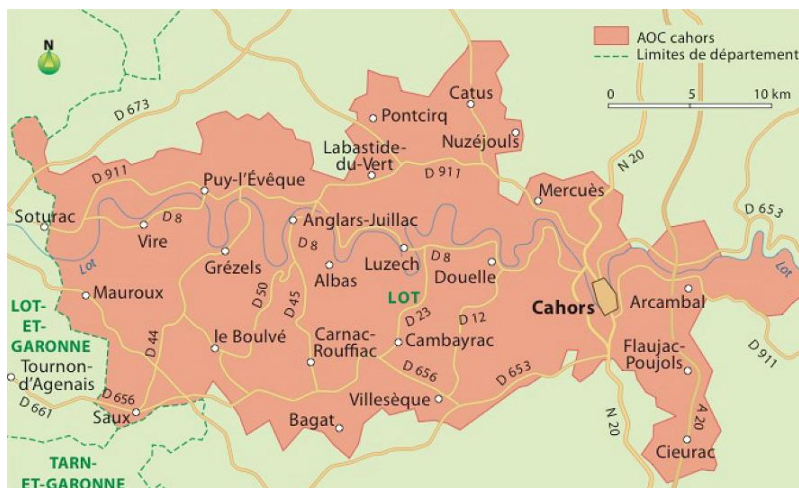
The 100 year war put an end to a long period of prosperity. The mandate of 1373 favoured the wines from the Gironde by overtaxing the wines from the high country and especially those from Cahors. Despite this discrimination, Cahors remained a wine with a good reputation, liked by the great people of the world such as Francois the 1<sup>st</sup> who planted a vine of the 'Malbec' variety in Fontainebleau and Peter the Great of Russia who imposed the Cahors on the Russian Orthodox Church. The Bordeaux preference was abolished at the end of the 18<sup>th</sup> century.

#### The Eclipse

In 1865 a microscopic mite called Phylloxera, well known for its destruction of vines, made its appearance in France. Twelve years later the whole of the French vine stock was infested. All of the Cahors vineyards were completely destroyed.

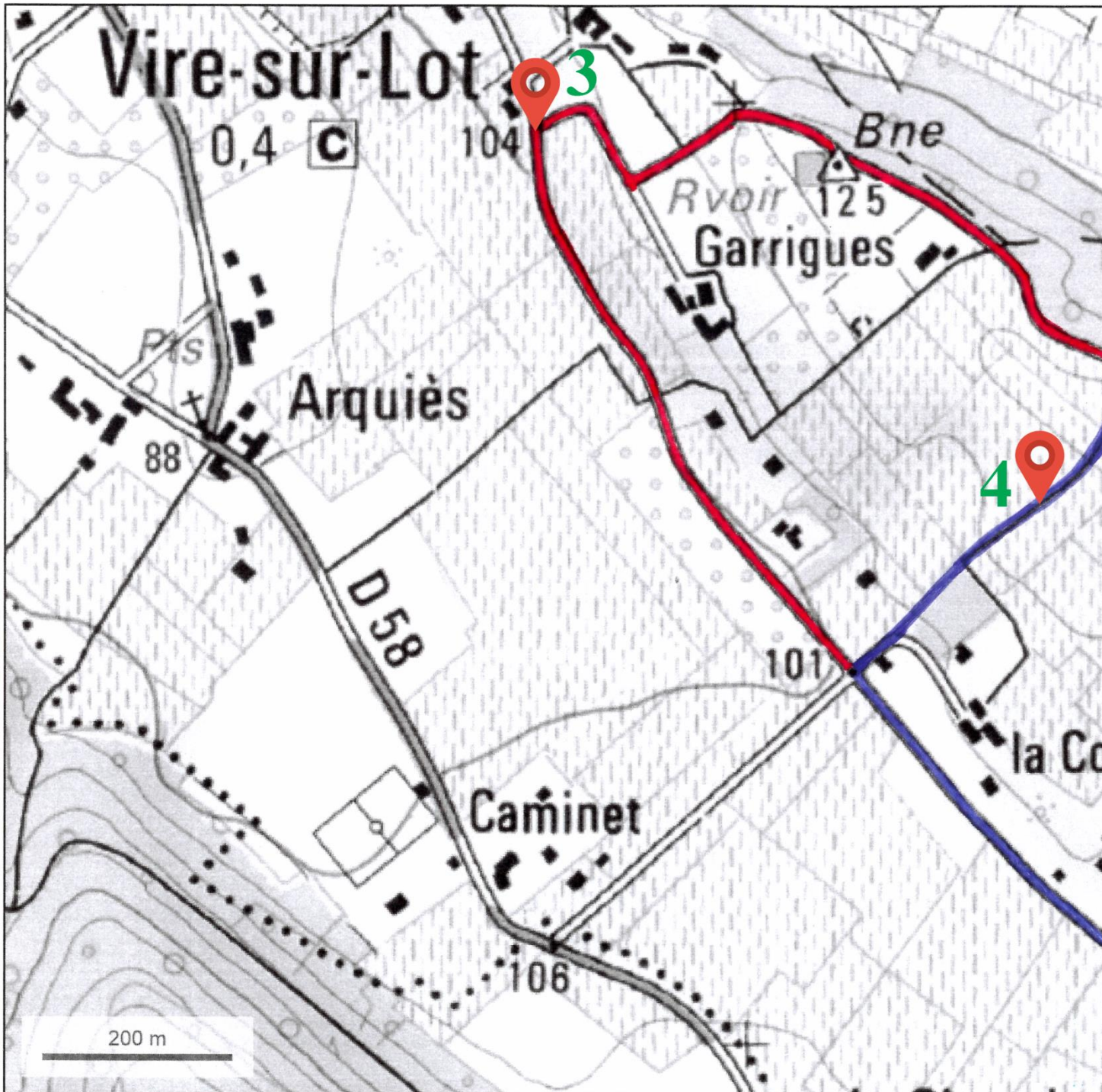
#### Second youth

Wine cultivation continued despite everything. The aim was to re-start the Malbec, the grape variety of Cahors. In 1971 Cahors only covered 440 hectares with the certification of 'Appellation d'Origine controlée'. Now this area has been enlarged by a factor of 10.





# CARTE DE



**Points stratégiques : se référer aux explications dans le livret**



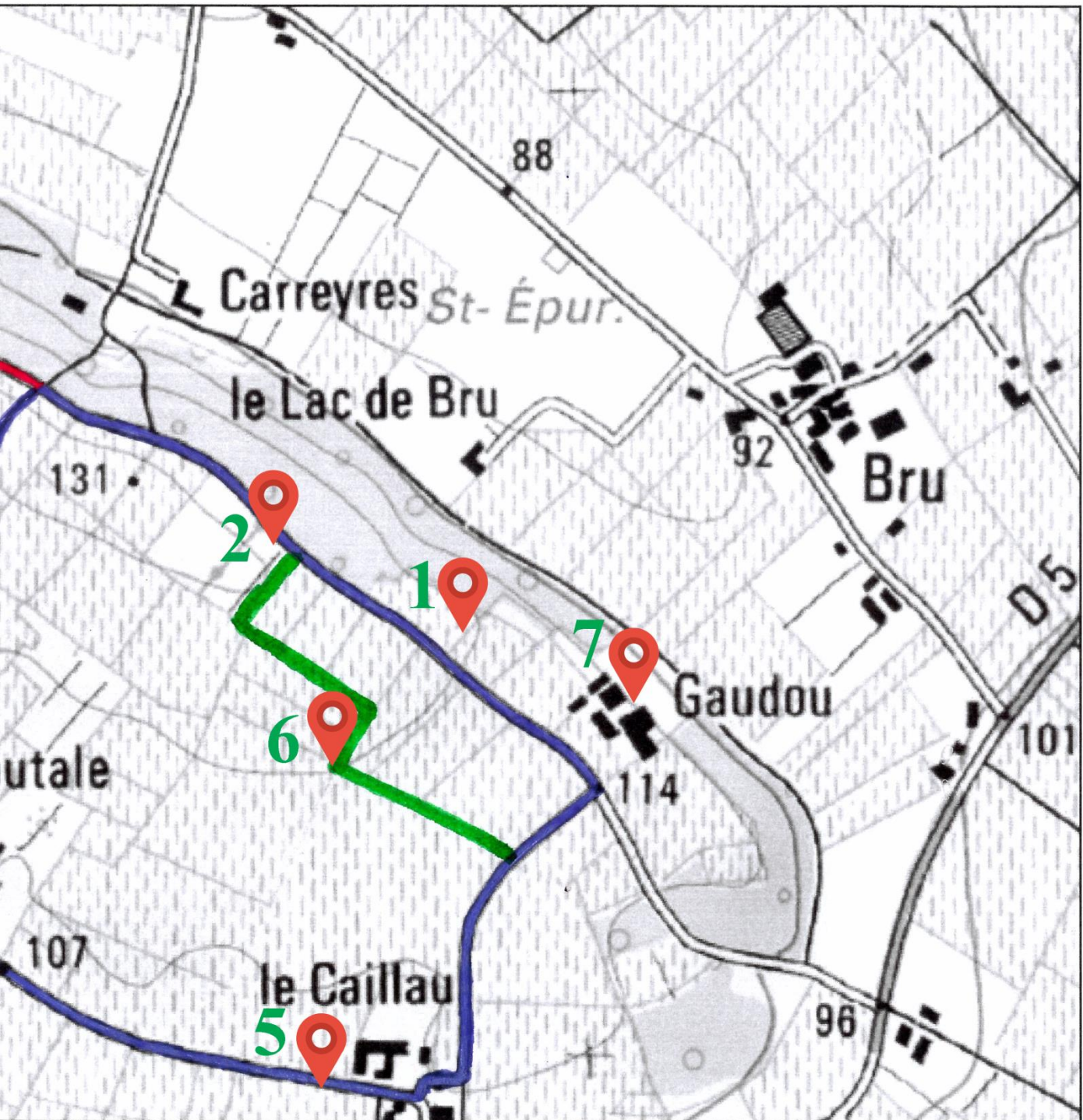
**Parcours n°1 : 10 minutes <1km**



**Parcours n°2 : 30 minutes < 3km**



# GAUDOU



Parcours n°3 : 40 minutes < 4km

# 4

## The cherry tree

### High environmental values

The High Environmental Value derives from the Official National environmental and agricultural exploitation certification. This in itself is derived from the French 'Grenelle 2 law of the environment'.



The environmental certification is a voluntary certification available to all, built around 4 themes;

- Biodiversity
- The treatment of the vines.
- The management of the fertiliser.
- The management of the water resources.

By 1 January 2016, 8000 agricultural exploitations were covered by the certification.

Chateau Gaudou has been covered by this certification since 2015. Respect for biodiversity and well thought out sustainable agriculture is a priority for the Durou family.



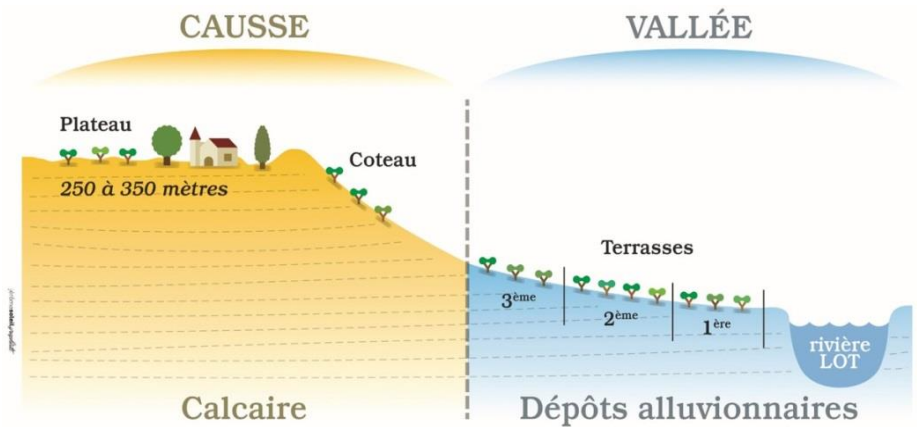
# 5

## Restaurant Le Caillau

### A historic vintage from an exceptional terroir

#### The land of Malbec

A vintage originally from Cahors, the Malbec vine produces, from the earth of the Lot, a wine unique in the world. It can be used purely by itself or in a blend of up to 30% maximum of other grape varieties like Merlot and Tannat.



#### An Ideal climate

Oceanic but subject to Mediterranean influences, the climate of the Cahors vineyards is characterised by less rainfall than the Bordeaux region. In the autumn the Autan wind blows a warm dry air from the south which develops the grapes to their full maturity. And in the folds of the valley up to 90 metres altitude the river's meanders are a thermal regulator and a permanent water reserve. This regulator is typical of the 'terroirs' (land, aspect, soil and culture) of the great wines.

#### The valley terraces

The valley of the Lot is divided into 3 terraces comprising alluvial deposits from the Massif Central. The higher one goes, the more drainage there is in the soil. The first terraces, nearest to the river are those that produce the supple fruity wines. The second terraces give richer wines. It is the third terraces with their screes comprised of limestone gravel from the high plateaus which produce the richest Cahors wines capable of being kept the longest time. One should not forget the old 4<sup>th</sup> level comprised of alluvial deposits which cover rocks which have resisted erosion and which although more rare give very reputable wines .

#### On the heights

Very high up above 300 metres there is a limestone plateau less fertile than the terraces and where the influence of the river is much less. The temperature contrast between day and night causes the grapes to mature less quickly with less flesh but with a beautiful finesse.

#### At Gaudou

The vineyard espouses gentle slopes on the second and third terraces of the Lot.

#### The Malbec Grape

The Malbec is the result of a cross between the fruit of the Magdeleine of the Charente and the black prunelard. This was revealed in 2009 by a group of researchers from the INRA of

Montpellier and from the Davis University of California. Its grape bunches are fairly compact, its grapes with their fine but resistant skins become plum black when they are fully mature. Its flesh is tender. It is sensitive to frosts and failure of the flowers. It is fairly resistant to the conidium fungus but is considered capricious. It doesn't like mildew, grey rot and *Phomopsis viticola*. It does not like humid soil but prefers chalky soil, gravelly clays or chalky clays.

The list of synonyms is long; In Bordeaux it is called Malbec, in Cahors it is called auxerrois, But it has many other names such as in the Loire it is Cot, Pressac or Black Pressac (in St Emilion), mauzat, grifforin, vesparol, prolongeau, plant du Lot, plant de Cahors, plant du Roy, etc.

# 6

## The walnut

### Chateau Gaudou, centuries of history

The name 'Gaudou' which refers to both the Chateau and its physical situation refers to a former occupation on the hill in the Middle Ages.

As for the Durou family, its existence has been confirmed by the parish registers since the 16<sup>th</sup> century. The old accounts books clearly show the European commerce of the time... Barrels of wine were transported by barge all the way to the port of Bordeaux. This was notably



the work of Jean-Charles Durou, at the end of the 19<sup>th</sup> century. His only son, Jean-Louis Durou, very quickly mastered the alchemy of wine to enrich the daily practices of the local wine cultivation.

Historically, the tree that you see on the top of the hill represented the boundary of the property.

In 1966 its celebration time, because our Cahors wine is now in the bottle!

René and Brigitte Durou modernised a great wine all while keeping its personality.

The change to the new millennium saw the addition of the latest descendant, a 'Winemaker – artisan of the 21<sup>st</sup> century'.

In two vintages, Fabrice Durou, has gone from the wooded wines which kept well and which reflected the image of the domain to a product which is still of the same quality but which may be appreciated at all of its stages of its life.

The change came essentially from; on the one hand the vine: less production, greater maturity, a purer grape, concentrated. But also from the cellar, there is less intervention because we have now moved on from a reliance on the science of oenology to a wine grower's expertise. This is a natural development of the young winemaker's knowledge of the vintages.

Today the vineyards of Gaudou cover 50 hectares.

The wines of the Chateau Gaudou are recognised in the famous guides and by journalists and speciality wine magazines.





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Come and discover our whole range in our tasting cellar, in the courtyard of the Château.



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**Open from Monday to Friday from 2pm to 6pm, by appointment in the morning**

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