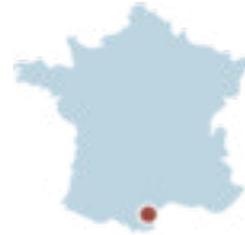


Regis – Les Terrasses Boucabeille

Country of Origin:	France
Region:	Languedoc-Roussillon
Wineyard:	Domaine Boucabeille
Grape:	70 % Grenache / 30% Syrah
Alcohol:	14,00 % vol
Sulfur:	42 mg / l
Acid:	3,14 g / l
Certificate:	EU - BIO



Wine Type: strong & full-bodied

A flavour of violet in the nose, lots of Cassis and a whiff of marzipan. On the palate – berries, cherry and – again – marzipan. A wonderful rebellious structure, lots of grip but also „finesse“ and a long lasting balance.

Fits to grilled meat, deer, wild boar, oriental cuisine

Domaine Boucabeille

Jean Boucabeille

FR-66550 Corneilla / Rivière



„Sometimes, long ago it stopped to rain“; was the short and concise information Jean Boucabeille gave us about his work when we met him 2011 at the well known bio-wine fair in Montpellier.

Now, the weather is fine, one would think. But, behind this friendly answer, Jean Boucabeille gave us then, lies a hard reality. Because, for the wine-growers in the Roussillon area the rain stopped 3-4 years ago. Since then, rain never came – or – if the weather was in the mood – it was pouring from buckets. Like in summer 2011, when the so important soil was just washed away. The gnarled vines always had little output on these barren slate grounds but in the last years it was cut down by another 50 %.

Only 15 to 20 hl of wine are earned per one hektar of land. Some years ago it was double as much.

„From that you could make a nice living“, says Jean Boucabeille. And that was probably his basic idea when he took over the winery from his father by hanging his original profession on the nail.

His father, Régis Boucabeille, was running the winery rather as a enthusiastic hobby earning his money in the corporate business. Régis recultivated his newly achieved land in laborious manual work in the 1970-ties . He simply fell in love with the soil, the landscape and the view of the sea at the vast horizon.

But back to the present: because of the dramatically low earnings through the wines, they became even more rich and full of flavours. The wineries are situated on the steep slopes of Forca Réal near Perpignan. No way to think about cultivating the max. 40 year old vines with the help of machines. Jean Boucabeille consequently works manually and in that way literally creates fine, pure wines.

