



DOMAINE DE
l'Ancienne Cure
MONBAZILLAC



Christian Roche has an impressive family connection to Monbazillac. His grandfather was part of a group that bought Château du Monbazillac to form the local co-operative. In 1946 Christian's parents purchased and began restoring the nearby ancient rectory and finally left the co-operative in 1968 to produce the first vintage of their own Domaine de l'Ancienne Cure. Christian now directs this estate just a few kilometers from Bergerac, producing a full range of dry-to-sweet red and white wines.

Beyond his adoption of biodynamic viticultural principles, Roche demands careful hand-harvesting and sorting of the Botrytis affected grapes to ensure the consistent concentration and complexity of Domaine De L'Ancienne Cure:

"Monbazillac Cuvée Abbaye: made with partially raisined and botrytis-affected grapes, this wine is unarguably a yardstick by which to measure Monbazillac wines. Christian Roche regularly produces selective, elegant wines from the 15ha of vines devoted to rich, sweet, 'liqueureux' wines out of his 35ha property (which also produces red and dry white wines)." – Le Bottin Gourmand

"Christian Roche, a disciplined viticulturist and a precise wine-maker, produces the full range of Bergerac wines, each as good as the last... His dry whites have all the unctuousness of excellent wines but a judiciously frugal touch puts them in a class apart - especially the astounding Cuvée Abbaye. The high proportion of Muscadelle grapes in this wine are to thank for its splendid honey bouquet. From now on its fullness and balance should be the yardstick by which other wines of the appellation are judged. A star is near." – Bettane and Desseauve Wine Guide

Cuvée Abbaye is the estate's flagship Monbazillac wine. All grapes are harvested by hand over the course of at least three vineyard passes, a time-intensive, effort-heavy process that allows for a meticulous and exclusive collection of fruit at peak of physiological ripeness. The Botrytis cinerea infecting the grapes helps concentrate the juice and flavor while introducing unique earthy and savory components to the nose and palate.

DOMAINE DE L'ANCIENNE CURE "Cuvée Abbaye" Monbazillac

A severe selection of botrytized, raisined Sémillon (90%) and Muscadelle fermented and aged 18-24 months in new oak, Cuvée Abbaye consistently offers impressive levels of complexity, richness and concentration. With a precious balance of sugar and the acidity, this rich and concentrated nectar will develop positively in cellar for a decade or more.

a splendid aperitif but also a thrilling match for rich and salty cheeses such as Roquefort, Bleu and Gorgonzola; Monbazillac's classic accompaniment is foie gras

Thank you for your time and for your interest in Connoisseur wines.