



NICK PATRICK  
ARTISAN VIGNERON

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DOMAINE  
DE SÉDOUPRAT  
PRESS RELEASE

August 2011  
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## NICK PATRICK RELEASES HIS NEW WINE

EAUZE, GASCONY, SW FRANCE – Artisan vigneron Nick Patrick of Domaine de Sédouprat, Eauze in Gascony, SW France is delighted to announce the release of his latest wine, the much anticipated Sanglier 2010.

The wine was produced from grapes grown exclusively on the domaine, a blend of Merlot and Cabernet Sauvignon. With only 3 months in oak the concentration is on fruit characters rather than wood and the result is a versatile, perfectly balanced, soft and velvety still red wine which goes well with charcuterie, grilled and roast meats, regional duck specialities, casseroles, pasta and cheese.

“The super ripe Merlot and Cabernet Sauvignon grapes, were harvested in late October, when everybody else had packed up and started winter pruning.”, explains Nick Patrick.

Aromas and flavours leap out; very concentrated berry fruit flavours, really ripe plums, liquorice and eucalyptus. The fruit acid is perfect, lifting the fruit intensity to that of a summer-pudding and the extra ripeness has resulted in higher natural glycerol levels which give the palate a full and rounded viscosity.

Nick has dedicated this wine to the wild boar – highly respected by the huntsmen of Gascony and often found living in the woods around Domaine de Sédouprat. Nick recalls, “On a frosty morning in the vineyard last winter I heard the sound of running and they came racing past me on both sides; boars, sows and their offspring – a magnificent scene that I will never forget”.

The Sanglier label design features a wild boar illustration from Gascony-based illustrator Emma Hutchison.

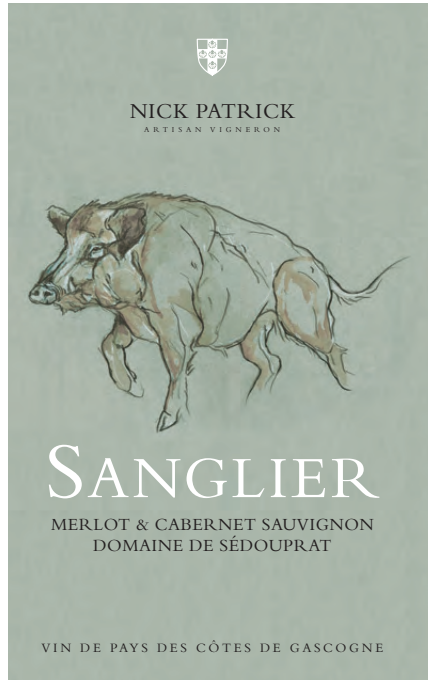




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English translation of back label:

Autumn in Gascony – mellow days drawing in, season of berries and nuts and eagerly awaited by the men of the hunt. They assemble in the woods and forests that surround Sédouprat to test their courage and skill against an elusive, powerful and fearsome beast – the wild boar. And as dusk falls at the end of a successful days hunting they'll gather around a blazing fire to salute a worthy adversary.





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About Nick Patrick

Nick was trained in New Zealand, where he studied Oenology and Viticulture. He also had the wonderful opportunity to get some work experience at Cloudy Bay, working under the legendary James Healy (now at Dog Point). After returning from New Zealand, Nick was employed for 5 years as head winemaker at Denbies Wine Estate, in Dorking, Surrey. This gave him the perfect winemaking background (especially being really up against the odds in the English climate) and the opportunity to make a wide variety of wine styles – most notably the IWC silver medal winning 1997 Noble Harvest dessert wine. In March 2003, after much searching he discovered, fell in love with and bought Domaine de Sédouprat. His dream was to create his own wines; quality wines with their own identity and character; wines that display both the local terroir and his own winegrowing ethos.

About Domaine de Sédouprat

Domaine de Sédouprat is a small family owned, vineyard set amongst the lush, rolling countryside of Gascony, 4km south of the historic market town of Eauze. It dates back to 1802 when the house was built amongst an existing agricultural culture (the 'prat' at the end of Sédouprat is an old French word for prairie). In the mid 20th century vines were planted and the focus became grapes for Armagnac and wine sold "en vrac" – mostly supplying the local cooperative in Eauze. Nowadays it produces high quality red, white and rosé wines, all made from grapes grown from just 6ha of the estate.

Credits

Sanglier label concepts and design – Amy Wilkins ([www.monkeydogdesign.com](http://www.monkeydogdesign.com))

Sanglier label illustration – Emma Hutchison ([www.emma-hutchison.co.uk](http://www.emma-hutchison.co.uk))

Ends

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