

DOMAINE DU SOMAIL

MINERVOIS – LE VIN DE PLUME

Story

Located in the Eastern part of the Minervois appellation, where vines have been cultivated since the Romain period, Domaine du Somail epitomizes the search for authenticity, elegance and finesse.

The viticulture is biodynamic and respects the soil to reveal the full potential of the vines.

The grapes are hand harvested, and once fermented, are aged in french barrels or tanks for up to 24 months. They are naturally clarified and bottled at the estate, with a minimum dose of sulfite.

The wine will be officially awarded the labels « Demeter » and « Agriculture Biologique » from the 2016 vintage.

Grape variety

80% Mourvèdre, 20% Syrah

Terroir

Very rocky clay-limestone plateau on the « Montagne Noire », the black mountain.

8,9 acres of Mourvèdre and 1,2 acres of Grenache.

Age of the vines : 25 yo

Winemaking

Manual harvest. Destemmed grapes.

Fermentation for 15 to 18 days in concrete tanks.

Aging for 8 months (minimum) in stainless-steel tanks

Tasting notes

Deep ruby color. Complex nose with generous aromas of ripe strawberries and red cherries, floral notes of iris and a hint of bay leaf.

In the mouth, the tannins are soft and elegant, the body is supple and structured. Long finish.

Pairing suggestions

Enjoy with charcuterie, prepared gIBLETS, red meat and game such as roasted lamb and wild boar.



Press ratings

90 pts Wine Advocate – 2018 vintage

91 pts Wine Advocate – 2015 vintage

90-92 pts Wine Advocate – 2014 vintage

89 pts Wine Spectator – 2014 vintage