

DOMAINE FORÇA REAL

CÔTES DU ROUSSILLON VILLAGES - LES HAUTS DE FORÇA REAL

ROUSSILLON

Story

Força Réal offers one of the most extraordinary panoramic view of the Roussillon. With clayey and stony terraces and dry schistous slopes, the property covers 150 acres. Today, Cyril Henriquès, owner and winemaker, dedicates 90 acres to the culture of vines.

Reminding of the landscapes of Tuscany and Andalusia, benefiting from a near-perfect sunshine and wind exposure, the Domaine Força Réal produces top quality wines.

Farming philosophy : certified organic (NOP)

« Les Hauts » because this cuvée is a blend of parcels located on the heights of the estate.

Vineyard Information

Grape varieties : 80% Syrah, 10% Grenache, 10% Mourvèdre

Plot Size : 15 Ha (37 acres)

Average age of the vines : 30-35 years

East/West facing

Elevation : 400-450m

Soils : Schists

FARMING PRACTICES

- Training method : Cordon de royat
- Regular work of the soils
- Use of organic treatments
- Very low yields
- Deep-rooted old vines which help them to resist the dryness

Winemaking

- Hand-picked grapes / Destemmed / Manual sorting
- Cold pre-fermentation maceration
- Alcoholic fermentation : Temperature-controlled stainless-steel tanks / 15 days – Malolactic fermentation : Temperature controlled stainless steel tank / 7 days
- Maceration technique : pump-overs
- Pneumatic press
- Aging : 15-24 months in seasoned oak barrels / on lees
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

A bewitching nose of truffle, scrubland and black olives. On the palate, the fruit dominates, followed by pepper and spices. Rich and complex, the finish is long, supple and harmonious. Elegant and balanced wine.

