

DOMAINE FORÇA REAL

CÔTES DU ROUSSILLON VILLAGES

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)

Vineyard Information

Grape varieties : 60% Grenache, 30% Syrah, 10% Mourvèdre

Plot Size : 12 Ha (29 acres)

Average age of the vines : 70+ years

East/West facing

Elevation : 300m (985 ft)

Soils : Schists

FARMING PRACTICES

- Training method : Gobelet & Guyot
- 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 / Partially destemmed / Manual sorting
- Cold pre fermentation maceration
- Alcoholic fermentation : Temperature-controlled stainless-steel tanks / 15 days – Malolactic fermentation : Temperature controlled stainless steel tank / 7-10 days
- Maceration technique : pump-overs
- Pneumatic press
- Aging : 8 months in stainless-steel tanks / on lees
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

A concentrated and graceful red, offering ripe currant and cherry coulis notes intertwined with rose petal, mineral and anise accents.

Details of garrigue, baking spice and brooding mineral create depth through the finish. Moderate, supple tannins.



Press ratings

89 pts Wine Advocate – 2019 vintage

90 pts Wine Advocate – 2018 vintage

91 pts Wine Spectator – 2018 vintage