

# 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 have been officially awarded the labels « Demeter » and « Agriculture Biologique » since the 2016 vintage.

### Grape variety

65% Mourvèdre, 35% Grenache

### Terroir

Clay-limestone slopes of the « Montagne Noire », the black mountain.  
Plot of 2.5 acres planted with 15yo vines

### Winemaking

Both grapes are harvested at the same time, with a lower maturity on the Grenache (11%) to find freshness and balance the structure of the Mourvèdre (14%). That is what biodynamy is all about : balance.  
Direct press. Fermentation in temperature-controlled stainless-steel tanks with indigenous yeasts for about 12 days at 64°F  
Aging for 4 months

### Tasting notes

Complex and fine nose of red fruits, spices and minerality. Harmonious, generous and juicy palate with notes of raspberry, blueberry and spices. Light bodied with a good length.

### Pairing suggestions

This rosé can be served on its own as an aperitif or with a meal. Pair it with charcuterie, tapas, a Mediterranean cuisine (lamb tajine)

