

DOMAINE DU SOMAIL

MINERVOIS – PLUME

Story

The Domaine du Somaïl is a 15-hectare vineyard rooted in the heart of Minervois. It resulted from a meeting between four passionate partners who love their land and wanted to make their terroir known. Francois, Julie, Germain and Patrick, seeking authenticity, elegance and finesse in their wines, have chosen biodynamic farming. The respect of the cosmic rhythms and the life of the soil, is for Somaïl fundamental in their practices and their craft. The vine is thus accompanied in its development and reveals in return the potential of the terroir.

Farming Philosophy : Certified Organic (NOP) and biodynamic (Demeter / Biodyvin since 2016)

« Le Vin de Plume » pays tribute to "Plume", a French philosopher from Narbonne.

Vineyard Information

Grape varieties : 80% Mourvèdre, 20% Syrah

Plot size : 6 ha (14,8 Acres)

Average age of the vines : 30-35 years

All facing Southeast

Elevation : 60 m (197 ft)

Soils : clay-limestone terraces

FARMING PRACTICES

- Training method : Gobelet and Cordon de royat
- No herbicides / No insecticide
- Cover crops
- Agroforestry
- Natural fertilization (chicken and sheep manure)
- Use of essential oils, herbal tea remedies, nettle/alfalfa extract and copper

Winemaking

- Hand Picked grapes/ Destemmed
- Indigenous Yeast
- Fermentation : Temperature-controlled concrete tanks / 15 days
- Maceration technique : pump-overs and unballasting
- No SO2 added
- Tilted plate press
- Aging : 8-12 months in concrete, stainless-steel and epoxy-coated tanks / on fine lees
- Fined : No
- Filtration : Yes
- SO2 Total : <10ppm
- Vegan : Yes

Tasting notes

Complex and elegant nose developing aromas of iris, violet, almond, cherry and garrigue. Fresh, generous and fleshy texture on the palate, highlighted by flavors of flowers, red fruits, spices and supported by round and light tannins.



Press ratings

91 pts Wine Spectator – 2018 vintage

90 pts Wine Advocate – 2018 vintage