

DOMAINE DU SOMAIL

VIN DE FRANCE – ZYA

Story

The Domaine du Somain 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 Somain 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)

Vineyard Information

Grape varieties : 100% Roussanne

Plot size : 1 ha (2.47 acres)

Average age of the vines : 25 years

All facing Southeast

Elevation : 60 m (197 ft)

Soils : Coteaux de Grès from Carcassonne

FARMING PRACTICES

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

Winemaking

- Hand Picked grapes/ Destemmed
- Indigenous Yeast
- Fermentation : Temperature-controlled stainless steel tanks / 15-60 days
- Maceration technique :
- No SO2 added
- Tilted plate press
- Aging : 6 months in stainless-steel / on fine lees / Bâtonnage every 15 days
- Fined : No
- Filtration : Yes
- SO2 Total : <10ppm
- Vegan : No

Tasting notes

Medium deep straw colour with a copper hue. Ripe and pure nose displaying floral notes, crushed nuts and citrus fruits. Bold and rounded palate, rounded acidity, generous fruit and a nutty spiciness, warm and ripe, yet fresh and well-balanced with good length and purity.

