



DOMAINE DOMANOVA

**A.O.P. Côtes du Roussillon
Quartz
White**

Soil types:

Nestled on the top of a hill in the Têt valley, in Rodès, Roussillon, Domaine Domanova – which means ‘New House’ – takes its name from a Catalan religious retreat that was renowned for its miraculous legends: Domanova hermitage.

The vineyards cover approximately 10 hectares and belong to Jean-Louis Salies. They are planted on rolling hills, 450 metres above sea level, where vines thrive on shale and quartz-based soils, surrounded by fabulous juniper trees.

Varietal range:

Vermentino, Grenache blanc, Marsanne

Winemaking:

The grapes are harvested when fully ripe early in the morning when temperatures are cool to preserve aroma. After destemming and crushing, the fruit is delicately pressed. The juice is then selected and fermented separately depending on quality levels. Fermentation occurs at low temperatures of 14-18°C to maximise varietal expression.

Ageing:

In full tanks for a few months.

The wine is bottled young to fully preserve aromatic freshness.

Tasting notes:

Beautiful pale yellow with green tints. Fresh, expressive nose offering refined mineral nuances coupled with citrus fruits and pear.

Supple, round and showing good volume on the palate, it displays savoury fruit and is balanced by wonderful freshness that creates finesse and persistency on the finish.

Cellaring capacity:

Drink within the first two years.

Food pairings:

This harmonious wine enhances white meat and fish dishes.

It makes a wonderful partner for veal ragout, roast cod with citrus fruits, grilled king prawns and gravadlax salmon but works equally well with goats’ and soft ewe’s milk cheeses.

Serving temperature: 10°C.

The actual presentation may differ from the photo