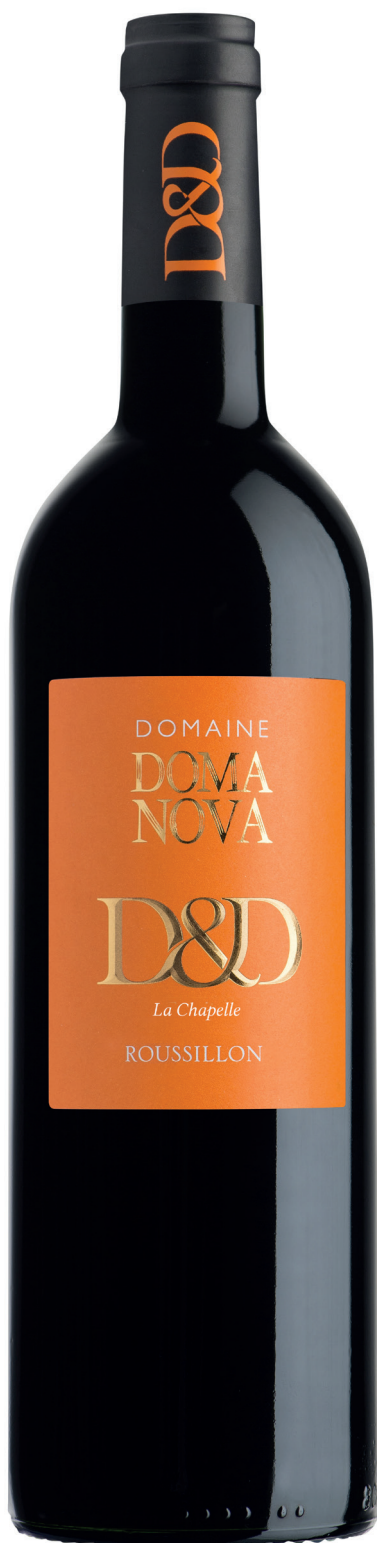




VIGNERONS
CATALANS



DOMAINE DOMA NOVA

A.O.P. Côtes du Roussillon
Red Wine

Soil:

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

Grape varieties:

Syrah, Grenache noir

Production method:

The grapes are harvested when fully ripe. The Syrah and Grenache undergo pre-fermentation cold soaking for 48 hours to promote development of fresh, fruity aromas. Fermentation occurs at 25°C for 10 to 20 days depending on the varietal.

Ageing:

In tanks before being bottled early to preserve aromatic freshness.

Description:

Beautiful garnet hue with bluish tints. Clean, intense nose intermixing mineral, fruit and spice scents. On the palate, morello cherry and blueberry flavours are entwined with silky tannins and savoury freshness on the finish.

Storing:

Should be kept for no more than two years for full enjoyment.

Serving suggestion:

This wine will enhance all types of red meat, barbecues, stews and casseroles. It also makes a marvellous partner for veal ragout, osso buco, beef tournedos Rossini and all mild cheeses.

Serving temperature: Serve between 14 and 16°C.

Photo Non Contractual