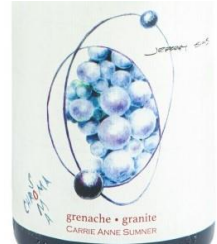

Domaine des Enfant Chroma Soma Grenache

Winery: Domaine des Enfant
Category: Wine – Still – Red
Grape Variety: 100% Grenache
Region: Maury, Côtes-Catalanes/ Roussillon/ France
Vineyard: Estate
Winery established: 2006
Feature: Organic



Product Information

Soil: Granite

Altitude: 984 feet above sea level

Age of vines: 100 years old

Vinification & Yield: The grapes are picked a bit early and destemmed into an open demi muid. Crushed gently with my feet just enough for a cold maceration. Cold maceration for about 5 days, fermented using indigenous yeast, and pressed early into 400 liter neutral barrels. The fermentation is finished in a sandstone egg where it is aged for 1 year as well. Bottled November of following year. Yield: 10 hl/ha

Tasting Note: 2018 was a difficult vintage. There was no real winter, and a long, very wet spring. This means that grass around the vines grows quickly, and with old vines that need to be ploughed by horse, in order to plough we first have to cut the grass around the vines. The grass is not only concurrence but brings humidity, and then of course disease. This was all followed by a very hot summer. In the end there was quite a lot of fruit.

Alc: 12.79%

RS: 0.23 g/l

PH: 3.48

Producer Information

The Domaine des Enfants was founded 2006 and is rather a manufactory of wine than a normal winery, and it is about much more than just making wine. Besides being a philosophy, it's taking a step back into the past; regress as progress. It consists of 62 acres mainly old vineyards of Carignan, Grenache, Syrah and Lladoner Pelut on different soils (schist, granite, gneiss and limestone) and heights situated in the greater area around the small village of Maury. We manage the vineyards in a sustainable manner and with respect to the environment. The abandonment of herbicides from the beginning in 2006 brought the consequence that all the vineyards with old vines (60 to over 100 years) need to be ploughed by our own horses. Since 2010 the Domaine des Enfants is being controlled regularly by Ecocert. In the cellar we try to preserve the characteristics of the different terroirs and the finesse and aroma of each variety by intervening as little as possible with the natural processes. The objective is to make wines, which convince through their balance, elegance, complexity, texture and length. Already with our first vintage from 2007 we came close to fulfilling this ambition. All our wines are vinified without any flavor changing additions (enzymes, chips etc.). Since 2009 all of our wine are fermented with natural yeast.