
Domaine des Enfants Tabula Rasa Blanc

Winery: Domaine des Enfants

Category: Wine – Still – White

Grape Variety: Grenache gris, Grenache blanc, Carignan blanc and Macabeu

Region: Maury, Coteaux-du-Catalan/ Roussillon/ France

Vineyard: scattered in the old red wine vineyards

Winery established: 2006

Feature: Organic

Awards: 2013 90pts WA, 2012 91 pts WA



Product Information

Soil: Schist, Terra Rossa, Gneiss, Granite

Altitude: 650 – 1,000 feet above sea level

Age of vines: 30 – 60 years old

Vinification & Yield: The vines are selectively harvest at an optimal ripeness of fruit. The exact percentage of shares is therefore not known. The grapes are first carefully pounded with feet and then processed with the wine press. After the natural sedimentation the juice is transferred to 400 l barrels, where the fermentation will commence. After fermentation is finished, we develop the wine on the yeast. After approximately one year we add a minimum of sulfur, and finally bottle the wine.

Tasting Note: Slightly deeper in color, it offers classic notes of dried pineapple, honeysuckle, crushed rocks and toast. This is followed by a medium-bodied, full, fleshy and textured white that will do well at the dinner table.

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.) and since 2009 all of our wine are fermented with natural yeast.