

Domaine la Soumade

FRÉDÉRIC & ANDRÉ ROMÉRO PROPRIÉTAIRE RÉCOLTANT À 84110 RASTEAU

TECHNICAL DETAILS

Vin Doux Naturel

Fortified sweet wine

Agricultural methods :

We practice agriculture “raisonnée” in all of vineyards, only treating our vines where absolutely necessary, in order to maximize the terroir (clay-limestone) characteristics of our wines.

We use organic compost which is only applied when soil deficiencies are revealed, following analysis of the soil and vine vegetation. When climatic conditions dictate we use organically permitted treatments (sulphur and copper) to protect the vines from mildew and oidium.

The grapes are harvested by hand and with the best grapes selected on a sorting table in the vineyard.

Winemaking :

- Whole bunch pressing then a cold clarification
- Fermentation temperature : 20°C.
- Fortification (“Mutage”) : When the sugar density has reduced to 1040, 96% pure alcohol (derived from grapes skins) equivalent to 10% of the vat volume, is added to stop the fermentation.
- Sugar density after fortification : 100 gr. per litre.
- 24 month maturation in 600 litre wooden barrels (“demi-muids”)
- Grape varieties : 100% Grenache noir.
- Food matching : melon, strawberries, foie gras...
- Ideal serving temperature : 10° C.

Winemaking consultant : Stéphane Derenoncourt.