

DOMAINE DU SOMAIL

Minervois “Le Vin de Plume”



Winemaker

François Fabre

Wine Region

Languedoc

Story

The Domaine du Somain, a 15-hectare vineyard in the heart of Minervois, is the result of a partnership among four passionate individuals—François, Julie, Germain, and Patrick. Their love for the land and a commitment to authenticity, elegance, and finesse in winemaking led them to embrace biodynamic farming. They prioritize respecting cosmic rhythms and nurturing soil life, allowing the vine to flourish and showcase the soil's potential.

Vineyard

The property encompasses 6 hectares with an average vine age of 30–35 years, all facing the same direction at an elevation of 60 meters on clay-limestone terraces. Farming practices involve Gobelet and Cordon de royat training methods and refrain from using herbicides or insecticides. Natural fertilization is implemented through the use of chicken and sheep manure, complemented by the application of essential oils and infusions for vine care.

Vinification

Grapes are handpicked and destemmed, fermented with indigenous yeast in temperature-controlled concrete tanks for around 15 days. Maceration involves pump-overs and unballasting, with no added sulfur dioxide. The wine is pressed using a tilted plate press and aged for 8–12 months in various tanks, resting on fine lees.

Tasting Notes

Deep ruby color in the glass. The nose is complex and elegant with notes of iris, violet, almond, cherry and garrigue. On the palate, this wine is fresh, generous and fleshy with notes of flowers, red fruits, and spices.

Food Pairing

This wine is ideal as an aperitif, grilled rib steak, lentil soup, pork sausage, shiitake mushrooms or with hard cheeses like cheddar, edam or Provolone.

QUICK FACTS

Variety

80% Mourvèdre, 20% Syrah.

Aging

Concrete and Stainless Steel Tanks.

Farming

Biodynamic Certified.

Rating

91 pts WS, 90 pts Robert Parker.

