

DOMAINE DU SOMAIL

Vin de France “Zya”



Winemaker

François Fabre

Wine Region

Languedoc

Story

The Domaine du Smail, 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 1-hectare vineyard features 25-year-old vines facing South/East at an elevation of 60 meters. The Coteaux de Grès soils are paired with a Cordon de Royat training method. Sustainable practices include no herbicides or insecticides, with cover crops, agroforestry, and natural fertilization using chicken and sheep manure. Essential oils, herbal teas, and copper are employed for vineyard care.

Vinification

The grapes are hand-picked and destemmed, initiating fermentation with indigenous yeast in temperature-controlled stainless steel tanks, lasting 15–60 days with maceration. No sulfur dioxide is added, and a tilted plate press is used. Aging occurs for 6 months in stainless steel on fine lees with bâtonnage every 15 days. The wine is unfiltered and undergoes filtration.

Tasting Notes

Golden yellow color in the glass. The nose is ripe and pure with floral notes, crushed nuts and citrus fruits. The palate is bold and round with a great acidity, generous fruit and a nutty spiciness notes.

Food Pairing

This wine is ideal as an aperitif, or with tapas, fish in a white sauce, seafood, shellfish, or with aged cheese such as Cheddar, Gouda or Manchego.

QUICK FACTS

Variety

60% Chardonnay & 40% Roussanne.

Aging

Stainless Steel Tanks.

Farming

Biodynamic Certified.

