

# DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

## *Madiran Saint Jean*



### IN THE VINE

#### GRAPES

Tannat

#### SOILS

Gravelly-siliceous high hills, clayey subsoil with disintegrated "grepp" and high manganese content.

#### CERTIFIED ORGANIC VITICULTURE

Working the soil or cover planting according to the climate to help the soil to work naturally, providing the best balance of growth. "Sweet pruning" and "ébourgeonnage" to control the growth and avoid abiotic stress. The vines are trained with an optimum of leaf area to take advantage of light energy.

### IN THE CELLAR

Plot selection at the vine. Only high hills and old vines compose this vintage. 30 days maceration in little vats, plot by plot with punching of the cap (it's the action to push the grape marc cap into the grape must in order to make a gentle extraction of the grape constituent).

Last maceration "à chaud" with oxygenation in grape marc in order to have a riper wine. Best plots blend at de-vatting. Aging during 24 months of which 12 in barrels.

### TASTING TIPS

"Inked" robe. Intense flavors of ripe fruits and spices. Ropy mouth, full of black fruit flavors, combining softness and strength.

To serve at 16-17°C (not too hot on summer) with red meats, confits, magrets de canard, venison, sauces, leg of lamb, dry cheeses.

### DRINKING WINDOW

10 years and more

Bottled in 75cl, 150cl

