

DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

Yule

FROM THE WINTER SOLSTICE, AROUND DECEMBER 21, THE DAYS GET LONGER, EVEN THOUGH THE COLDEST SEASON IS ONLY JUST BEGINNING. YULE ANNOUNCES THE VICTORY OF THE SUN AND THE IMMINENT ARRIVAL OF SPRING. WINTER HAS ITS PLACE: THE FIELDS AT REST.

"YULE" AS AN OFFERING TO APPEASE THE WINTER DEITIES AND ASK THEM FOR CLEMENCY.

IN THE VINE

GRAPES

Tannat

SOILS

From « Boulbènes » soils "gritty loam".

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

Total scraping. Pre-fermentation maceration and rapid flow. Fermentation in liquid phase or in infusion. Maturing for 1 year. The wine is refined. Velvet replaces the crunch of tannat in the last days of autumn. Bottled just before the winter solstice.

TASTING TIPS

A harmonious reserve Tannat where fruit intermingles with aromas of menthol and grilled spices.

The soft and velvety taste makes it a Madiran possible on all tables and in all mouths.

Serve at room temperature between 15 and 17°C.

DRINKING WINDOW

To drink young or to keep up to 5/6 years.

Bottled in 75cl

