

DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

Ostara



PLACED ON THE DAY OF THE SPRING EQUINOX, OSTARA PUTS US ON THE PATH TO A NEW LIFE : IT IS THE MOMENT WHEN LIGHT PREVAILS OVER NIGHT. IT MARKS THE RENEWAL OF LIFE AND THE EARTH, AFTER A COLD AND SOMETIMES HARSH WINTER.

"THE HARE OF OSTARA" IS A TRIBUTE TO NATURE, TO THANK HER FOR WHAT SHE OFFERS US AND TO ASK HER, WITH HUMILITY, THAT THE COMING YEAR BE PROSPEROUS AND FRUITFUL.

IN THE VINE

GRAPES

Tannat

SOILS

From « Boulbènes » soils, the freshest of the vineyard "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 without added sulphites. Aging from 4 to 6 months and bottling just before the spring solstice.

TASTING TIPS

A black wine, with the fruit and flesh of Tannat, with discreet tannins. A seasonal wine that symbolizes this time of new beginnings. As an accompaniment to all cuisines, grills, charcuterie. Perfect summer red wine.

Serve chilled between 12 and 13°C.

DRINKING WINDOW

1 to 2 years, to store at a temperature below 18°C

Bottled in 75cl

