



Domaine Bomary - 2018 Carignan Absolutely

A small batch production of only 2000 bottles, this cuvée aims to express the true nature of the old-vine Carignan it was made from. The grapes are hand harvested from a single plot of vines, originally planted in 1961 on a small, rocky south facing hillside of chalky limestone-based soil. Due to their age, the vines have developed deep root systems which are able to sustain them through hot and dry summers, producing exceptionally concentrated flavor in the fruit. Immediately after being picked and sorted, the grapes are crushed and then go through a 14 day temperature controlled fermentation in steel tanks. The wine is then drawn off the must, pressed and left another 9 months to age in steel tanks. After being bottled, aging takes place in the cellar for a minimum of 12 months to soften and develop character. The process involves no oak, no additives and very little intervention overall, with the aim of producing an unadulterated and natural expression of this grape varietal. The end result is a single plot, old vine handiwork of pure soft and fruity Carignan.

CLASSIFICATION:	IGP Pays d'Hérault
GRAPE VARIETAL:	100% Carignan
SOIL TYPE:	Limestone from ancient coral reefs (Miocene), Rocky
AGE OF VINES:	50-60 years
FARMING METHOD:	Lutte raisonnée
HARVEST:	By hand, selected on the vine, Early-October
AGING:	9 Months in stainless steel tanks. Additional 12 months in bottle.
BOTTLES PRODUCED:	2,000
ALCOHOL CONTENT:	14.5

caroline debbané selections