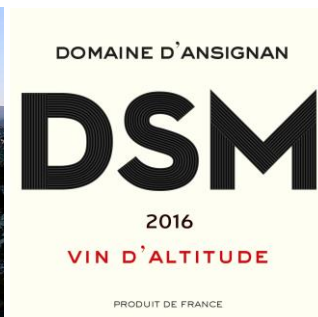
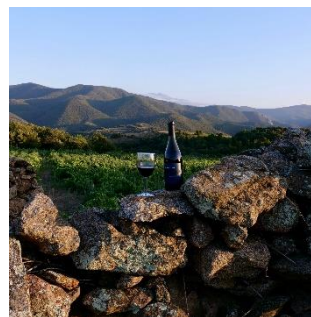


DSM Domaine Sous la Montagne

Vin d'Altitude

Conversion to Organic culture



To maintain what has been lost elsewhere



JEB DUNNUCK

91



Appellation: AOP Côtes du Roussillon Villages

Vintage: 2016

Alcohol: 13.5%

Wine varieties: 42% Syrah / 29% Grenache / 26% Carignan / 3% Lledor Pelut

Terroir: 3 different geographical locations

50% La Garrigue: Slopes widening from 164 to 328 feet from West to East, over a length of 1969 feet. Exposed SSE to SSW. Granitic and clay ground, at an altitude of between 623 and 689 feet, a slope of between 4 and 10%.

35% Les Dolmens: Hillsides skirting a granite ridge of 656 feet wide and 656 feet long. Exposed mainly South. Granitic ground, at a altitude of between 1214 and 1312 feet, a slope of between 6 and 10%.

15% Le Camps de l'Argent: Slopes of 66 feet wide in the shape of a horseshoe, over a length of 2297 feet. Exposed East to West. Granitic and clay ground, at an altitude of between 984 and 1083 feet, a slope of between 6 and 10%.

Vinification: Dolmens, Garrigue and Camps de l'Argent are all vinified separately, Camps de l'Argent was not vinified by the Domaine for this vintage, but will be vinified with Garrigue as of the 2017 vintage.

La Garrigue: The grapes are vinified destemmed, extraction by load shedding at the beginning of fermentation, then by infusing the marc during the middle of fermentation; no reassembly, nor pigeage, nor shedding.

Les Dolmens: 30% are vinified destemmed and 70% are vinified whole harvest, the proportions will vary dependant on the hardening of the stalks from year to year. One pumping-over process per day to wet the whole bunches only.

DSM

Domaine Sous la Montagne

Vin d'Altitude

Conversion to Organic culture



Harvesting is completely manual, between 6614 and 9921lbs per day, the healthy grapes are directly sorted from the others in the vines before transportation to the cellar as soon as the harvest reaches 3307lbs to avoid damage, sorted once more upon arrival at the cellar.

For each of the 3 different locations, once fermentation is complete, juices and presses are assembled. When the wines have finished with the sugar, they are assembled for Malo.

Wine made without added sulphites.

Yield: 31hl/ha

Maturing: In concrete tanks with a minimum of lees.

Tasting notes:

Translucent dark purple.

The nose combines glamour and elegance, with notes of black cherry jam, blackberry cream, incense and sweet spices.

The mouth is slender, whilst deploying a dense, velvety and envelopping matter with tannins that start to show. They are still gaining power in a fresh and expressive finish, with intense black cherry and spicy cocoa that eventually take over.

Pairing:

Nothing better than with a nice cut of red meat...

Recommendations:

Serve at 16°C

Aging potential: At least 10 years.