



Location : The Domaine des Homs is located in the heart of the Minervois, between Carcassonne and Narbonne.

Terroir : Vineyards on terraces made up of Quaternary Epoch soils, consisting of sharp-edged and weathered clay rocks.

All the parcels are ploughed, under the feet and in between the rows.

Climate : Mediterranean. Particularly hot summers. The Tramontaine wind drives out any humidity, establishing very favorable conditions for viticulture.

Grape : 100% Chardonnay, 21 years old vineyard

Yield : 45 Hectoliters per Hectare.

Vineyard Area : 2 Hectares – ORGANIC CULTURE CERTIFIED

Vintage : Mechanical harvesting.

Vinification:

Softly pressed and naturally settled under cold temperature (10 to 12°C)– it takes 3 days to obtain a clear must. The fermentation is made under temperature-controlled conditions : 17 -18°C. 30% of the must ferments in barrel, the rest in vat, for 3 to 4 weeks . Then, blend and bottling is made in March

Enjoying : Within the two years following the bottling if you prefer drinking white wines showing its fruitness style.