



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.

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

Yield : 25 hL/ha

Blend: This Minervois consists of 90% Syrah and 10% Grenache.

Average age of the vines: 45 years.

Vineyard Area: 4 Hectares - ORGANIC CULTURE CERTIFIED

Vintage : Grapes picked by hand, allowing a careful sorting of the crop. This is a high priority for the owners, meant to assure quality.

Vinification:

Grapes picked by hand and sorted twice. Complete, careful de-stemming. Vinification, including pigeage, during a two-week maceration that guarantees maximum tannin and color extraction. Once the ensuing malo-lactic fermentation is finished, half the must is aged in 228 liter Burgundy *pieces*, while the other half is kept in vats. The wines are subject to a unique process of *assemblage*. Bottling takes place at least 12 months after vintage, without fining or filtration. Once bottled, the wines are left 4 months in our cellars before being shipped.

The Wines are blend then before bottling about 12 months after the harvest with no filtration neither fining.

When to drink:

Our Minervois, dominated by red fruit, can be enjoyed as soon as two years after the vintage. The wine reaches its peak between four and eight years of age, but can be kept up to ten years, depending on the vintage and the conditions under which the wine is kept.