Petites Bulles - domaine des HOMS



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 Tramontane wind drives out any humidity, establishing very favorable conditions for viticulture.

VARIETY: 100 % Muscat petit grain

YIELD 40 hl/Ha plot planted in 2004 TOTAL SURFACE 0,45 hectares in organic culture certified.

HARVEST when maturity reached 10°

WINE MAKING - 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 but not too cold neither: 17 -18°C in closed vat as the Ancestral method.

Fermentation is blocked using cold temperature when the degree reached 5% Alcool.

Remaining sugar: 80 g/L

Closure: screwcap.

TASTING NOTES Very pleasant nose, delicate and complexe, where we easily recognize the Muscat flavors with yellow peach, well-matured cantaloupe, jasmin flowers. The mouth is fresh and remains clean with a delicious off-dry finish.

A perfect wine to fit with a fruit desert.