



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.

Blend : This Minervois consists of 80% Syrah and 20% Grenache.

Yield : 47 Hectoliters per Hectare.

Average age of the vines : 38 years.

Vineyard Area : 9 Hectares – ORGANIC CULTURE CERTIFIED

Wine making

Grapes picked by hand and sorted twice. Complete, careful de-stemming. Two-week-long fermentation and maceration that brings primary and secondary tannic structure to the Syrah grape. Once the ensuing malo-lactic fermentation is finished, the wine is aged in our *chais* for 12 months in lined cement vats. The wines are then bottled. Once bottled, the wines rest for a time in our cellars before being shipped.

When to drink:

Our Minervois, dominated by red fruit, can be enjoyed as soon as two years after the vintage. You can also leave the bottles in your cellar and forget about them for a while, re-discovering them every year or so and enjoying the wine as it develops before your very palate.