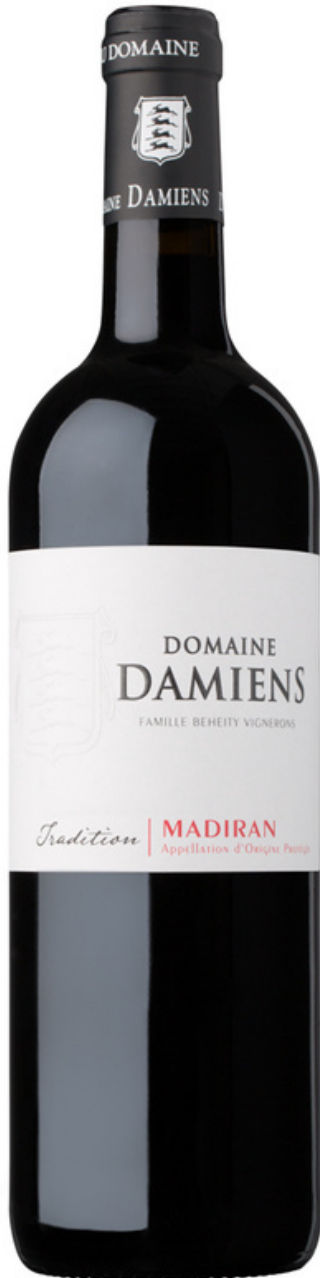


DOMAINE DAMIENS



PIERRE-MICHEL BEHEITY VIGNERON

Madiran Tradition



IN THE VINE

GRAPES

80% Tannat – 10% Cabernet Franc – 10% Cabernet Sauvignon

SOILS

"Silt-loam" soil and scattered pebbles. Clayey subsoil with disintegrated "grepp".

CERTIFIED ORGANIC VITICULTURE

Working the soil or cover planting according to the climate to help the soil to work naturally, providing the best balance of growth. "Sweet pruning" and "ébourgeonnage" to control the growth and avoid abiotic stress. The vines are trained with an optimum of leaf area to take advantage of light energy.

IN THE CELLAR

Vineyard parcel selection according to the vintage. Separate vatting of the grape varieties (20 days for Cabernet, 25 to 30 days for Tannat), grains maceration by infusion then final maceration "à chaud", oxygenation in grape to have a riper wine. Blend before malolactic fermentation to have better balance. Aging during 18 months and bottling.

TASTING TIPS

Deep robe. Fresh fruits and ripe fruits flavors. Ropy and warm mouth generously fruity.

To serve at 17°C with charcuterie, garbure, meats, cooked vegetables, dry cheeses.

DRINKING WINDOW

To drink young or to keep up to 6 years.

Bottled in 37.5cl, 75cl, 150cl

