

# DOMAINE ROUANET - BOMBADILOM

Languedoc



**APPELLATION:** Vin de France

**BLEND:** Grenache, Carignan

**WINEMAKER:** Thomas Rouanet

**VINEYARD:** \_\_\_\_\_

Grapes come from two adjacent parcels. The Grenache is 45 years old and the Carignan between 65-70 years old. The soils in the foothills of the Cévennes around Saint Chinian are clay and limestone. The climate is Mediterranean.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic since 1997.

**WINEMAKING:** \_\_\_\_\_

The Grenache is de-stemmed and the Carignan is kept whole bunch. The grapes are fermented together with native yeasts, they are put into fibreglass tanks in layers like a mille-feuille. The grapes undergo semi-carbonic fermentation for the first 12-15 days. There is one gentle pump-over per day to mix the grapes but avoid excessive extraction. The wines are racked twice after pressing, the second time after they undergo malolactic fermentation, so the wines spend the winter on clean lees. The wines are bottled without fining or filtration and with a small SO2 addition.

**WEBSITE:** <https://domainethomasrouanet.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

The nose is quite brooding, with white pepper, spice and a savoury edge- but there is a lovely balancing acidity on the palate, with brambly autumn fruit characters and a refreshing finish.