



MEDEVILLE SÉLECTION

Domaine Du Clos Du Fief

« Cuvée Tradition »



A family story and traditional winegrowers. Family estate from four generations of winemakers. Today, the vineyard covers 17 ha in 5 appellations: The story started in the 1920s with Francis Tête, a barrel cooper, cellar manager, Francis created the property and then passed it on, in the 1940s to his son Raymond, pioneer of direct bottle sales at the property, on a area of 6 hectares. Today on the estate, two generations rub shoulders.

In 2014, Sylvain joined the vineyard after training in viticulture and oenology with numerous internships in different vineyards. Discovery of the Australian vineyard, with professional experience on the First Creek estate (Hunter Valley). With his experience, and these five years of winemaking alongside his father, they created the company Michel et Sylvain TÊTE in 2015.



Appellation

AOP Juliénas



Grape varieties

100% Gamay



Soil - Age of the Vineyard

Sandy clay soil - 7 hectares - 45 years old



Vinification

Manual harvest. Traditional semi-carbonic winemaking of whole berries with temperature control. Raised in vats after the malolactic fermentation. Maceration for 8 to 10 days.

Tasting notes

Nice ruby red color, red berries aromas, cherry, blackcurrant. In the mouth, soft tannins, long lactic aromas and a spicy note at the end. Can age 5 to 8 years.



Suggested dishes

Drink cool the first year, (14°) and just below room temperature (17°) if you let it age. Perfect with saucy dishes, red meat, game and spicy food.