



MEDEVILLE SÉLECTION

Domaine Du Clos Du Fief

« Cuvée Prestige »



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 Julié纳斯



Grape varieties

100% Gamay



Soil - Age of the Vineyard

Sandy clay soil - 1,50 hectares - 85 years old

Vinification

Manual harvest. As those are old vines, the harvest is launched at peak maturity, with favorable weather conditions. The winemaking is done in vats, starting slowly (23°-25°), and ending at about 34°. Pressing is done after 8 to 10 days of vatting, the natural alcoholic fermenting is done at lower temperature 18°. After malolactic fermentation, wines are racked and blend. 50% of the cuvée is stored in stainless vats and 50% in new casks (5 years rotation) during 6 to 8 months. Bottling is done after final blending, in December, following a simple filtration on pink diatomite and moderate sulfite added (16 mg/l SO₂ libre)



Tasting notes

A wine with character, complex, supple with soft tannins. Can age 8 to 10 years depending on vintage



Suggested dishes

Allow it to age a few years to be served at its peak with beef or pork and cheeses