



MEDEVILLE SÉLECTION

Domaine Du Clos Du Fief

« Les Capitains »



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 Saint-Amour



Grape varieties

100% Gamay



Soil - Age of the Vineyard

Clay-limestone shale - 0,90 hectares - 35 years old



Vinification

From a small parcel at «Les Capitans», on the montagne de Bessay, with a South / Southeast exposure. The wine is about 35 years old. Manual harvest. Traditional semi-carbonic winemaking with immersed cap and temperature control. Raised in vats after malolactic fermentation. 17 days maceration.

Tasting notes

Ruby color with violet hue. To the nose, red berries aromas, blackcurrant, with a hint of liquorice. Fruity in mouth, supple, refined. Long tasting. Can age 5 to 8 years.



Suggested dishes

Drink cool at 14° in its first year, then just below room temperature 17° once it has begun to age. Perfect with white meat and chicken.