



MEDEVILLE SÉLECTION

Domaine Du Clos Du Fief

« Les Deschanes »



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 Moulin à Vent



Cépages

100% Gamay



Soil - Age of the Vineyard

Sandy soil on pink granite - 1,50 hectares - 65 years old



Dégustation

Beautiful colour, deep ruby red, scents of red and black fruit, cherry, blackcurrant. In the mouth, silky tannins. Good aromatic persistence and spicy note on the finish. Can be keep for 8 to 10 years



Suggestion

To drink at room temperature (17 °) in the years of aging. Goes well with gray dishes, red meats, game and spicy preparations.