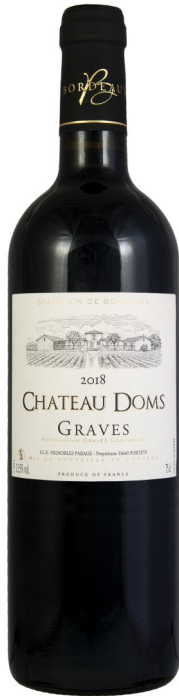


Château Doms



VINTAGE	2018
REGION	Bordeaux
APPELLATION	Graves
VARIETAL	70% Merlot 30% Cabernet Sauvignon
ALCOHOL	14%
TERROIR	Gravelly &, sandy clayey sub-soil
INFO	28 Ha (69 Acres) total vineyard & 15 Ha (37 Acres) devoted to Doms Red, within 27 plots - 35 year old average. Harvesting: Merlot started Sept. 9th 18' & Cab. Sauvignon Oct. 9th 18' Vinification in thermo-controlled stainless steel tanks & aging in concrete tanks. Unfined Sustainable Agriculture Practices - HEV 3 farm certified having High Environmental Value from 2019.

About the Estate:

Previously a monastery, Chateau Doms (coming from latin word "domus"; house) is beautiful chartreuse dating back the 17th century. Part of this monastery was converted into a winery in the 18th century. The chartreuse still houses the winery and barrels' cellar, naturally maintaining constant temperature and humidity.

Located in Portets, hearth of the Graves Appellation, 16 miles South East of Bordeaux, on a unique gravelly ridge with sandy-clayey soil, with perfect exposure for maturity and incline for natural drainage.

Chateau Doms belongs to the Duvigneau Parage family since 1933, owned by wine growers from mother to daughter for five generations! Today Helene Durand and her daughter Amelie (agricultural engineer & oenologist) conduct the vineyard, with long-standing tradition and also offering a great feminine influence on wines with both, character & elegance. T

he vineyard does now extend on 28 Ha (37 acres) within 40 plots, all around the estate. 27 devoted to the Red Graves, within 0.6 miles around.

Amelie Durand is impressive of dignity, not even sure she does fully "realize" the splendor of her wines!

Tasting Notes:

What to start with?...

Superbly ripe, rich, juicy & full, luscious & generous nose on dark fruits, plums, licorice & gravelly hints. As generous palate, full-bodied & fresh at the same time. Serious but silky tannins. Cassis, licorice, light peppery notes, gravelly / earthy notes. Superbly balanced, structured & fresh appealing length.

Food Pairing:

Rib-eye steak cooked over vine twigs, lamb roasted, cheese, strawberries with wine & chocolate cake.

Press Review:

"Big and ripe, this is a full-bodied, generous wine. Rich blackberry fruits and dark tannins burst with energy and juicy acidity. ." Roger Voss 88 Pts - Wine Enthusiast

" I like the core of ripe fruits to this with round tannins and a fruity finish. Full bodied, savory finish." James Suckling **91-92 Pts**

More to come