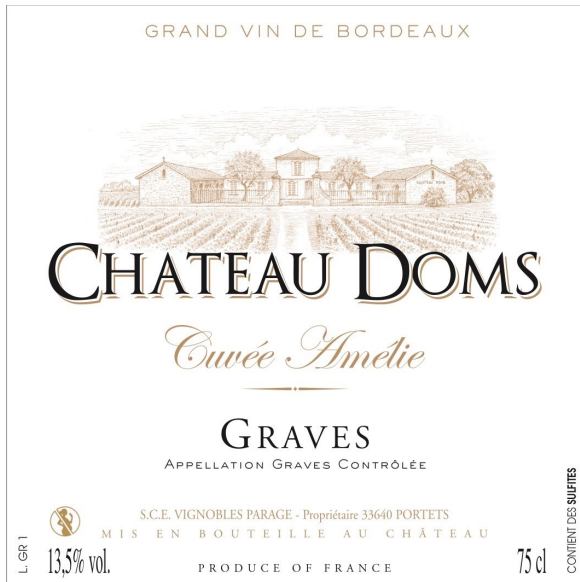


Château Doms Cuvée Amélie



VINTAGE	2020
REGION	Bordeaux
APPELLATION	Graves
VARIETAL	70% Merlot 30% Cabernet Sauvignon
ALCOHOL	13.5%
TERROIR	Gravelly & sandy clay sub-soil
INFO	28 Ha (69 Acres) total vineyard area, Cuvée Amélie selected from just 2.7 Ha (6.7 Acres) of older vines in 3 plots - 43 years average age. Harvesting: Merlot started Sept. 14th & Cab. Sauvignon Oct. 21st Aging 12 months in French oak barrels (Seguin Moreau, Cadus) 1/3 new. Un-fined Sustainable Agriculture Practices - HEV 3 farm certified having High Environmental Value.

About the Estate:

Chateau Doms originated as a monastery, a beautiful chartreuse dating back the 17th century. Part of this monastery was converted into a winery in the 18th century. The old stone walls naturally maintain constant temperature and humidity.

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

Chateau Doms has been in the Duvigneau Parage family since 1933, passed down from mother to daughter for five generations of wine growers! Today Hélène Durand and her daughter Amélie (agricultural engineer & oenologist) steer the vineyard, with long-standing tradition and also offering a great feminine influence on wines with both character & elegance.

Cuvée Amélie was first vinified in 1995 by Hélène Durand & named after Amélie's namesake great-grandmother, who purchased the estate in 1933. Selected from 2.7 Ha (6.7 Acres) of prized older vines from three plots, Cuvée Amélie is a superb bottling showcasing the best of this estate's exceptional terroir.

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

Tasting Notes:

Savory, tender, unctuous nose on warm & dark fruits, cake, raisins, powdery white chocolate, all fully harmonious. Already delivering serious tannins & length, structure & potential, but all in balance and elegance.

This is a magnificent Portets' terroir & Amelie Durand's art & signature. "Coup de Coeur" and 20/20 on this 2020!

Food Pairing: Lamb and Pistachio sausage, Venison with confit shallots and melted prunes

Press Review:

"The 2020 Ch. Doms Cuvée Amélie is terrific and brings real density & depth in its ripe red & black cherry fruits as well as notions of leather, dried earth, tobacco, & graphite aromas & flavors. Medium to full-bodied on the palate, it has layered, opulent mouthfeel, gorgeous tannins, and a great finish. This is a beautiful, seriously impressive Graves that will shine over the coming decade." *Jeb Dunnuck 92 Pts*