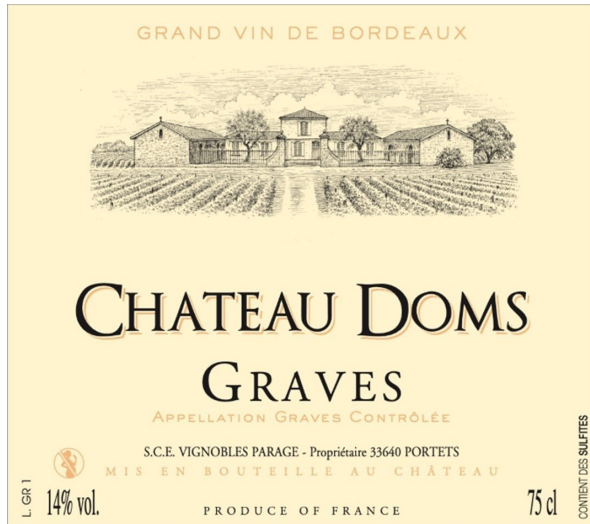


Château Doms



VINTAGE	2019
REGION	Bordeaux
APPELLATION	Graves
VARIETAL	75% Merlot 25% Cabernet Sauvignon
ALCOHOL	14%
TERROIR	Gravelly & sandy clay 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. 14th & Cab. Sauvignon Oct. 19th Vinification in stainless steel tanks. Aging in concrete & 10% oak barrels (Cadus, Seguin & Moreau). Unfined

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 Amélie Durand (agricultural engineer & oenologist) steers the vineyard, with long-standing tradition and also offering a great feminine influence on wines with both character & elegance.

The vineyard covers 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:

An explosive wine, very ripe and forward! Opulent on the nose with cassis and floral notes. The palate launches into ripe black fruits then lifts towards Graves minerality, always dense, round and luscious. Nuances of warm spice, peppery mustard greens and cocoa on the finish, with a silky velvety tannin texture.

"We love this concentration, substance and power, always balanced with tension and finesse." - *Amelie Durand*

Food Pairing:

Grilled Ribeye lightly smoked over grapevine cuttings, roast lamb dishes, hard cheeses.

Press Review:

"Cassis, licorice and sweet spices here. This is a medium-to-full-bodied red, showing firm, fine-grained tannins and some coffee and vanilla character on the center palate that extends to the finish" *James Suckling 91 Pts*

2018 Vint. "I like the core of ripe fruit to this with round tannins and a fruity finish. Full body. Savory finish." *James Suckling 91-92 Pts*