

CHÂTEAU
DOUMESCHE



Château Doumesche 2022

AOP Saint-Emilion, Bordeaux, France

This is the very first organic Saint Emilion wine produced by Union de Producteurs de Saint Emilion.

After 3 years of conversion to organic management of the vineyard, the intention of the Château Doumesche owner is respecting biodiversity and letting the fruit expresses itself without any chemical products.

As an authentic representative of the Saint Emilion «terroir », Château Doumesche, is an harmonious and elegant wine.

TERROIR

Old sands

IN THE VINEYARD

Harvested by hand

HARVEST

08/09/2022

WINEMAKING

Filling-in stainless steel or concrete vats with temperature control

Pre-fermenting maceration

From 20 to 30 days maceration

Malolactic fermentation in vats

AGEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 80%, Cabernets 20%

TECHNICAL DATA

Surface area of the vineyard: 2.03 ha

Contains sulphites.

SERVING

Serve at room temperature.

VISUAL APPEARANCE

Deep and bright garnet-red color.

AT NOSE

On the nose, nice aromas of cherry and spices.

ON THE PALATE

On the palate, the wine offers roundness, fruits and supple tannins.

FOOD PAIRINGS

Château Doumesche will be perfect with fine cuisine like rack of lamb or a veal chop.



UNION DE PRODUCTEURS DE SAINT-EMILION / ARTEVINO

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

