



# Noémie - Rouge | AOP Cotes Roussillon Villages France (ROUSSILLON) — 2016

## **Domain**

# **Secret Vineyards**

In May 2012, 4 friends are sitting around a table. They enjoy the good food and a few good bottles of wine. The evening is brightened up by opera, a performance by the well-known soprano Noémie Schellens. It is that evening that the idea for these wines was born. The logical name of the wine is "Noémie", as she was the crystal voice that accompanied them and made them enjoy that evening. The choice of bottle and painting also reflect the ambition to make a unique product.

The vineyards are located in the heart of the Pyrénées-Orientales department, between the Mediterranean Sea and the mountains of Corbières, Canigou and Albères.

#### Vinification

The vineyard for the Syrah grapes has a beautiful slate soil with vines of 35 years old and is located at a cooler altitude of 350 meters near the village of Montner. The vineyards at Tautavel and Maury, on which Grenache grapes are grown, have a soil of red alluvial clay soil and are rich in boulders, as in Châteauneuf-du-Pape. The vines are at least 50 years old.

All grapes are picked by hand and then sorted manually, with only the best grapes being retained.

The entire Syrah share was vinified in new French oak barrels, Seguin-Moreau, of 300 liters and then aged for 18 months.

#### **Taste**

The red wine Noémie has an inviting nose of blackberries and cherries, with spicy notes of bay leaf, thyme, rosemary and a hint of pepper. Balanced in structure, a nice round wine with velvety tannins and a nicely fused wood touch.

## **Food pairing**

Meat | Cheese - cheese patter | Game | Poultry

# **General information**

Type: Red wine

Grape varieties: Grenache (60%), Syrah (40%)

Viticulture: Traditional Storage (years): + 5-7

Serving temperature: 16-18°C Taste profile: Complex generous

