

DOMUS AUREA 2017

HARVEST

2017 is quite an atypical vintage, marked by very high temperatures, early physiological stages from budding to harvest, and particularly low yields, offering then balance and concentration in wines.

Vinification was traditional, as all Domus vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lot personality in order to keep all the identity of the Alto Macul terroir.

Domus has been aged 18 months in barrels, 80% in new, with various degrees of medium and light toast. Barrels mainly come from Center France, Tronçais and Nièvre forest. Soft fining with egg whites and a light filtration to finish the process.

TASTING NOTES

Deep and intense ruby garnet

Quite open, and yet expressing the typical nose of blackcurrants and almost sweet eucalyptol, the nose displays notes of raspberries and cherries, fresh and jammy at the same time. Balsamic and earthy tones balance noble spices from the well integrated oak, above subtle accents of leather and tobacco.

The mouth shows all the youth of this 2017, almost reminding the strength of a barrel sample.

Tough still a bit tight, the wine gives a lot of personality and also good potential. Wrapped in its tannic armor, the fleshy texture is dense and lively. Tight and fines, tannins shall nicely polish through time.

Not fully opened but promising a lot, the finish gives spicy wildberries mixed with noble oak, dried herbs and fig accents.

AGING POTENTIAL

Drink from 2022 to 2035.



VARIETALS	ANALYSIS
Cabernet Sauvignon: 85% Cabernet Franc: 10% Merlot: 4% Petit Verdot: 1%	Alcohol: 15.1% vol. pH: 3.55 Total acidity: 3.60 g/L (H2SO4) Residual sugar: 3.95 g/L (Dextrose)