

DOMAINE DE LA SENCHE

CUVÉE SÒMI 2020

AOP Minervois Cru La Livinière

- Médaille d'Or Concours Général Agricole, Paris 2023
- Coup de Coeur, Maison des Vin du Minervois, 2023

Grapes:

- Syrah 80 %
- Carignan 15 %
- Grenache 5 %

The Domaine:

Domaine de la Senche is a family-owned vineyard property in La Livinière, at the foothills of the Black Mountains in Languedoc.

The grapes; Syrah, Grenache, Carignan, Cinsault and Vermentino, are located in the middle of the garrigue and wood in the hillside. In total we have 3,6 hectares.

The soil is a mix of chalk, clay and schist.

Vinification:

Cuvée Somi is made from carefully handpicked grapes.

Vinification is done in 400 liters oak barrels (Vinification Intégrale). The aromatic potential of the grapes is thereby fully conserved. We therefore obtain a wine that is smooth and silky, complex and with well-integrated tannins.

After fermentation, Cuvée Somi is matured roughly 12 months in a mix of new and oak barrels before being bottled.



Appearance:

Dark ruby colour with purple reflections.

Nose:

Notes of ripe fruit, and more precisely of prune and cherry, as well as liquorice and spices.

Palate:

A silky texture, full body and good intensity. Ripe tannins, complex and with a long and warm finish of black fruit and spice.

Alcohol: 14,50 %

Ageing: Drink before 2028

To dring with: Entrecôte, beef, lamb duck

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