

10+10=22, Cuvée Domaine Padié

Roussillon, France



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| Product code | DO09ZZWC |
| Grapes | Grenache Blanc |
| Country | FRANCE |
| ABV% | 11.5 |
| Case Size | 12 |
| Closure Style | Cork |
| Producer | Domaine Padié |
| Vintage | 2023 |



Organic



Organic Conversion



Vegan



Vegetarian



Producer

Born in Burgundy, Jean-Philippe Padié moved back to his grandparent's home in the Southwest in 2001. There he started this 15ha biodynamic domaine producing 30,000 bottles based in the middle of the rosemary and thyme garrigues of Calce in Roussillon. 7 varieties are planted within 30 parcels of vines, he works with complete respect for the soil, his biodynamic principals releasing life to the vines. His ability to bring the life of the vineyards into the glass is what attracted us to this domaine. In the winery he works with no additives or sulphur, the use of large format oak and clay funnel the vivacity of the soils. These wines move away from tradition for this region. The freshness and precision carried by insane minerality are something very special.

Tasting Notes

Exotic notes, dried herbs, sun-drenched white fruits. Smooth palate, beautiful volume, long finish.

Viticulture

45% Maccabeu, 45% Grenache blanc, 10% Vermentino, from vines grown organically and planted mainly on a marl and limestone terroir. Manual harvest in small crates.

Winemaking

Vinification: direct pressing in a pneumatic press for the Grenache and the Maccabeu, destemming then a week of maceration for the Vermentino. 9 months of aging in 15hl and 20 hl casks for the Grenache Blanc, in vats for the Maccabeu and the Vermentino. Blending, light filtration on a cellulose plate and just a micro-dose of sulphur added before bottling.