

BIOVIDIS

Le spécialiste du vin bio



Fronton AOC 'Domaine de Rabany'

Certified organic wine, FR-BIO-01.



The vineyard:

Bought in 1991, by Marie Cécile and Ali Mahmoudi, the Domaine de Rabany has undergone extensive transformations. In the heart of a 35-hectare vineyard, the wine maker enjoys welcoming visitors with generous friendliness. This is a place where a different spirit reigns, a Persian spirit, born of their meeting. Between tradition and modernism, the magic of the soil has been married with a passion for creating unique wines to give pleasure and provoke emotions.

Size: 9 hectares of vines

Vine age: 16 years, on average

Grape varieties: Negrette 70% (a grape variety exclusive to Fronton), Cabernet Franc 25% and Gamay 5%

The soil:

Mostly loose gravel. It is also sandy silt with boulders.

Controlled natural cover planting, with every other row ploughed.

Wine making:

Classic, long maceration for 2 to 4 weeks. Grape varieties separated during wine making in 150-hectolitre vats. 12 months in barrel. Temperature controlled.

ABV: 11.5°

Tasting notes:

Appearance: Deep, Morello cherry red colour

Bouquet: Intense red fruits and liquorice with a touch of violet and spices.

Taste: Balanced, with a suppleness and woody notes. Ready to enjoy now.

Serving temperature and food pairings:

Serve between 16°C and 18°C max.

Serving suggestions: grilled meats or meats in sauce, or with regional South-west dishes, game birds and cheese.

When to drink:

Ready to drink now, or can be kept for 3 to 6 years.

