



DOMAINE ROUMAGNAC LES MYSTERES DE RAYGADES - 2017

Nicolas Roumagnac has joined his uncle Jean-Paul Roumagnac in 2011. In the continuity of the domain evolution, the young winemaker has decided to entirely restructure the wine characteristics, the packaging, and the sales strategies. Thanks to its exponential and quick development, the Domaine Roumagnac is now proud to be ranked among the leading properties of the appellation. It extends over 20 hectares and produces authentic wines which express the subtleties of their terroir and appellation. In AOP Fronton, the star of the show is the Negrette. A native grape variety not grown anywhere else in the world. It covers 50% of the domain and gives a wine abundant in aroma (red fruit, liquorice) and low in tannin.

TERROIR

Boulbène

WINEMAKING

Mechanical harvest.

Traditional vinification.

Aged in concrete tank for 12 months.

GRAPE VARIETY

50% Negrette

50% Gamay

ALCOHOL

12,5%

SERVICE TEMPERATURE

14-18° C

HOLDING AND PRESERVATION

Around 4 years

TASTING NOTES

Deep fruity wines

Intense expression of red fruits and small wild berries.

The attack is soft and very fruity. The berries give way to spices and liquorice

