

Domaine du Possible

Profile

Nestled in the tiny village of Lansac, Domaine du Possible is the brainchild of Loïc Roure. In 2003, Loïc scrapped his initial plan of opening a restaurant/winebar/retailer, deciding instead to start his own estate. Starting out with some vines in Latour de France, he soon expanded with land closer to Lansac. He also recently purchased four hectares in Caudiès-de-Fenouillèdes, a half an hour drive from the Agly Valley. The estate now consists of 10.5 hectares spread over many parcels and communes, all falling under the Côtes du Roussillon A.O.C.

Loïc works and lives in Lansac's old cave cooperative, which he purchased in 2003. The cave had been abandoned since 1990, so a lot of renovation work had to be done. As well as completely redesigning the cellar, he's converted the top floor into a large live-in loft and an art studio for his girlfriend.

Loïc principally grows Carignan and Grenache, but also has a bit Syrah, Mourvèdre, Grenache Gris and Macabeu, all grown organically. The types of soil vary wildly from site to site, spanning from clay and limestone, granite, gneiss and schists, with vines on the older side, aged 52 to 105.

The wines are vinified to be fresh, bright and easy-to-drink. Extraction and alcohol remain low, and instead the focus is on fruit, minerality and acidity. Most of the wines are initially foot-trodden, then whole clusters are added, resulting in a spontaneous, semi-carbonic maceration. *Charivari* is 100% carbonic, while *Couma àco* is aged in concrete and sees a later release. Sulfur additions, if any, are decided each vintage, wine by wine. In cases where sulfur is added, Loïc never uses more than 10mg for the reds and 20mg for the white, and only at bottling.