

Domaine du Possible

Wines



A.O.C Côte du Roussillon "*Fruit du Hasard*"

Soil: marl and schist

Grape: 75 % Carignan, 25% Syrah

Age of Vines: 30

Vinification: a small amount of grapes are placed in vats and foot trodden. More bunches are added whole cluster, resulting in a semi-carbonic maceration.



A.O.C Côte du Roussillon "*Charivari*"

Soil: gneiss

Grape: Carignan

Age of Vines: from multiple parcels ranging from 30 to 106 years old

Vinification: carbonic maceration.



A.O.C Côte du Roussillon "*C'est Pas La Mer a Boire*"

Soil: schist

Grape: 70% Grenache, 30% Carignan, 10% Syrah

Age of Vines: 43

Vinification: a small amount of grapes are placed in vats and foot trodden. More bunches are added whole cluster, resulting in a semi-carbonic maceration.



A.O.C Cotes du Roussillon "*Tout Bu Or Not Tout Bu*"

Soil: clay and limestone

Grape: Grenache, Mourvèdre

Vinification: a small amount of grapes are placed in vats and foot trodden. More bunches are added whole cluster, resulting in a semi-carbonic maceration.



A.O.C Cotes du Roussillon "*COUMA ACÒ*"

Soil: schist

Grape: Syrah

Age of Vines: 40

Vinification: Fermented and aged in old oak barrels.