

# 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.