



Clos Serre Romani

Maury



The Domaine at-a-glance

Owners: Laurent and Cylia Pratz
Winemaker: Laurent Pratz
Soil: Shist First Vintage: 2008
Size: 6 Ha Location: Rivesaltes, Roussillon
Appellations Produced: Maury

Originally from the region of Maury, Laurent and Cylia have spent years working in the wine industry in the Rhône Valley. In 2007 they left their jobs in Gigondas and purchased Clos Serre Romani (Rosemary Hill), is a small domaine of only 6 hectares. The beautiful southern facing vineyards are on the steep hillside just under the iconic Château de Quéribus. Perched on a rugged mountain top above the town of Maury, the Château de Quéribus was one of the last Cathar strongholds in the 1200s.



Four generations of Pratz: Laurent, with his grandfather Georges, his father Michel, and his son Pierre-Louis.

The village of Maury is famous for its fortified wines. The wines are Port-like in style; however, unlike Port they are primarily made from the grape Grenache Noir. There are two principal styles of Maury: one is an oxidative style, and the other is a non-oxidative style. Producers who choose to make an oxidative Maury generally age their wines for extended periods of time in large oak barrels. This slow oxidation produces complex flavors and aromas of raisins, nuts, prune, and fig. Clos Serre Romani, however, produces wines in a non-oxidative style. By aging the wine in tank, and protecting the wine from oxidation, they are able to preserve dark, fresh, blackberry, cassis, and, black cherry fruit flavors in the wine.



100% Grenache Noir

It is the distinct terroir of Maury that gives the wine its concentration and finesse. The mostly schist soil in Maury is folded up into vertical layers. This causes water to drain out of the vineyards, stressing the vines, resulting in very concentrated grapes. However, this vertical configuration also allows the roots to travel deep into the ground to find just enough water to survive this harsh climate. Average yields in the appellation are a low 26 hectoliters per hectare. Maury, located in a rocky, arid, and mountainous valley has a landscape that is both otherworldly, and stunningly beautiful.

Clos Serre Romani, Maury NV

Technical Notes: The vines are planted on steep vineyards at the southern end of Maury, on south-facing slopes. The grapes are all hand harvested. They are destemmed, crushed, and then the fermentation is stopped by the addition of neutral grape brandy (192 proof). The must then undergoes a three week maceration before the wine is pressed. The wine is then aged in tank before bottling. **Only 269 cases produced**

Tasting Notes: This is a rich and voluptuous Maury. The wine is packed with fresh blackberry, black cherry, and cassis fruit flavors. Accompanying these rich fresh fruit flavors are hints of black pepper and spice. This wine can be served much in the same way one would serve vintage Port. It is a great match for blue cheeses, nuts, and chocolate desserts. Or, it can be enjoyed simply on its own.



View from the vineyards at Clos Serre Romani