



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

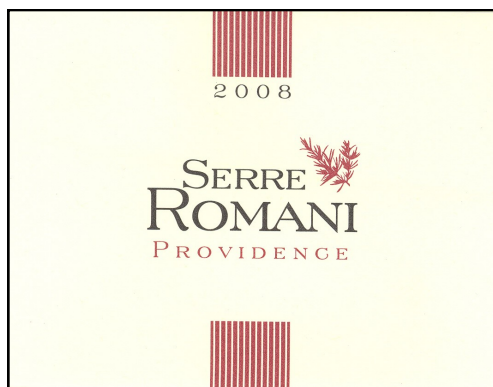


Laurent and Cylia Pratz

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.

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.

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.



50% Grenache Gris, 25% Maccabeu,
 20% Grenache Blanc
 5% Carignan Blanc



Grenache Gris grapes on 60 year old vines at Clos Serre Romani

Clos Serre Romani, VdP des Cotes Catalanes - Providence, Blanc 2008

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. The harvest takes place early in the morning before the sun has a chance to bake the freshly picked grapes. The white grape vines are planted among the red grapes, and are on average 50 years old. After harvest the grapes are rushed to the winery where they are pressed and fermented at a low temperature. The wine is then aged on the lees for several months in tank before bottling. This wine does not undergo malolactic fermentation. **Only 100 cases produced**

Tasting Notes: The Providence blanc is a bright crisp white wine. With a small percentage, of an almost unknown grape variety, Carignan Blanc, this is a complex wine with flavors of melon, pear, peach, and citrus. In the background these flavors mingle with subtle hints of exotic spices. Perfect as an aperitif, this wine also is a great match for most fish and shellfish dishes.