

Domaine Berthoumieu, Madiran 'Charles de Batz'



Producer: Domaine Berthoumieu
Winemaker: Didier Barré
Country of Origin: France
Region of Origin: South West France
Grapes: Tannat 90%, Cabernet Sauvignon 10%
ABV: 14%
Case Size: 6x75cl
Vintage: 2012
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

A hearty winter food wine.

Tasting Note

A nose of plums, blackberries, spice and hints of vanilla and toasty oak. The palate has plenty of fresh redcurrant and plums with a silky mouth feel, food friendly tannins and hints of dark chocolate on the finish.

Producer Details

Domaine Berthoumieu is a small domaine in the village of Viella, in the north of the Madiran appellation. The domaine has been in the family since 1850 and Didier Barré is the 6th generation to own and run the domaine. Didier is a real enthusiast, passionate about his wines and respectful of the traditional character of the wine. His 26 hectares are in the heart of the glorious Gascony countryside on stony clay soil, watered by the rain from the Pyrennees. The wines offer tremendous character and style, genuine *vins de terroir* and some of the best in the appellation. The domaine has two different plots: one on a pebbly, clay plateau to the west of the village facing south towards the Pyrenees, and the other a gravelly slope facing south east to the east of the village. Tannat thrives here; its dark, chewy liquorice character perfectly matching the rich, gutsy cuisine of confit d'oie and magret de canard. It is the land of the Musketeers, Charles de Batz who was born in nearby Lupiac, was the original Comte d'Artagnan and gives his name to Didier's premium cuvées of Madiran and sweet Pacherenc du Vic-Bilh.

In The Vineyard

The 26ha vineyard benefits from mild winters and very dry sunny autumns. Soils are a combination of clay-calcareous and clay-siliceous with vines averaging 50 years of age. Yields are restricted to 45 hectoliters per ha. The red wine harvest takes place around the 20th September, and the grapes are hand harvested.

In The Winery

Grapes are de-stemmed before pressing and the Tannat and Cabernet Sauvignon are vinified separately; the tannat is macerated for 21 days with daily pumping over, while for the Cabernet the process is a little shorter (12-15 days). Wines are then racked before malo-lactic fermentation starts. Charles de Baatz is blended during the February after harvest and aged for one year in new oak barrels prior to bottling the following Spring.

Awards & Press

Food Recommendations

A wine to partner rich hearty casseroles, cassoulets and belly pork.

2013 Vintage: "Of course, this 90% Tannat wine is still very young, but it's impressive, rich and concentrated and promises to age well. It is dense with both tannins and fruit, black plum and berry flavors dominating, cut by acidity". 91 Points. Roger Voss, *Wine Enthusiast*.

2012 Vintage: "This is a big, dark wine. It is full of dense tannins and ripe black fruits. The tarry, leathery texture is developing well alongside the black-skinned plum fruits that are cut by intense acidity. Nothing is reticent about this powerful wine." 93 points. Roger Voss, *Wine Enthusiast*.