



VIN DE PAYS DES CÔTES CATALANES

50% Grenache blanc
30% Grenache gris
20% Maccabeu

Grenache blanc situated on a chalky-clay dale.
Grenache gris on grey limestones marl
Maccabeu on schisty marl

Harvested in small crates
Pneumatic pressing
No de-stemming
Gentle racking
Wild yeast
Malo

1/2 in stainless steel vats
1/2 in 300 liter oak
Maturing period : 8 months



VIN DE PAYS DES CÔTES CATALANES

50% Grenache blanc
50% Grenache gris

A mosaic of different soils:
black marl, schist, chalky-clay, pick & grey marl...

Harvested in small crates
Pneumatic pressing
No de-stemming
Gentle racking
Wild yeast
Malo

100% in demi-muid
Maturing period: 12 months



CÔTES DU ROUSSILLON

50% Carignan
30% Syrah
10% Grenache Noir
10% Mourvèdre

Selection of young vines or those planted in concave zones.
Essentially composed of schist or schisty marl.

Harvested in small crates
Manual sorting
De-stemming
Manual vatting
Traditional maceration (1 month)
Blending in concrete vats
Malo under grape-pommace
Extraction by pumping over & release

100% in concrete vats
Maturing period: 12 months



CÔTES DU ROUSSILLON VILLAGES

30% Carignan
30% Grenache noir
15% Syrah
15% Mourvèdre

A mosaic of different soils:
black marl, schists, chalky-clay, grey & pink marl...

Harvested in small crates
Manual sorting
De-stemming
Manual vatting
Traditional maceration (1 month)
Blending in concrete vats
Malo under grape-pommace
Extraction by pumping over & release

100% in demi-muid
Maturing period: 18 mois



VIN DE PAYS DES CÔTES CATALANES

100% Carignan

Carignan sur terrasse alluvionnaire riche en argiles rouges

Harvested in small crates
De-stemming
Manual vatting
Traditional maceration 10 days
Extraction by pumping over & release

100% in concrete vats
Maturing period: 7-8 months



GRAPE

TERROIR

VINIFICATIONS

MATURING

Domaine Padie

11, rue Pyrénées 66600 Calce
contact@domainepadie.com - www.domainepadie.com
Mobile : +33 6 99 53 07 66 - Tel / Fax : +33 4 68 64 29 85