



DOMAINE ROUMAGNAC

AOP Fronton Domaine Roumagnac



L'AMI JAC
WINE MERCHANT

Nicolas Roumagnac has joined his uncle Jean-Paul Roumagnac in 2011. In the continuity of the domain evolution, the young winemaker has decided to entirely restructure the wine characteristics, the packaging, and the sales strategies. Thanks to its exponential and quick development, the Domaine Roumagnac is now proud to be ranked among the leading properties of the appellation. It extends over 20 hectares and produces authentic wines which express the subtleties of their terroir and appellation. In AOP Fronton, the star of the show is the Négrette. A native grape variety not grown anywhere else in the world. It covers 50% of the domain and gives a wine abundant in aroma (red fruit, liquorice) and low in tannin.

TERROIR

Boulbènes,
Rougets,
Graves.

WINEMAKING

The grape varieties are vinified separately in resin tanks with skin maceration lasting two/three weeks. An assemblage is made just after fermentation and the wine is left to mature in vat for 10 months. It is racked few times before bottling but left unfiltered and un-fine.

GRAPE VARIETY

50% Négrette
50% Sauvignon Blanc

ALCOHOL

13%

SERVICE TEMPERATURE

18 - 21°C

AGING

2 years - 5 years

TASTING NOTES

The Négrette offers us intense aromas of red fruits and licorice. Cabernet Sauvignon brings all its structure and balance. A round mouth, velvety and silky. The finish is soft, beautiful dark fruits flavours.

FOOD PAIRING

To taste with beautiful pieces of meat, a rack of lamb, cheese but still chocolate



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