



Domaine de l'Amauve

Christian Vœux
Chemin du Jas
84110 SEGURET France

Presentation

The *Domaine de l'Amauve* is a family small-scale vineyard located on the appellation area of the beautiful village of Séguret (Rhône-Valley, 25 km North of Châteauneuf du Pape), near the famous vineyards of Rasteau, Beaufort, and Gigondas. This vineyard is owned by my family since generations.

My first vintage was 2006 and my production is mainly red and white AOC Côtes du Rhône Villages Séguret. I am also producing a few Vin de Pays de Vaucluse in red.

In the same time, I have been for 24 years the winemaker and the Oenologist of Château Mont-Redon in Châteauneuf du Pape and I am now, since 2008, in charge of the Domaines Richard for the Rhône Valley (Château La Nerthe, Domaine de La Renjarde, Domaine du Prieuré de Montézargues).

The Domaine de l'Amauve represents a total acreage of 11,5 ha including 9 ha in AOC Côtes du Rhône Villages Séguret.

My red and white wines are produced on the slopes of the Ouvèze river, on clay, limestones and stony soils.

The grapes varieties I grow are traditional in our area.

For the white wines they are :

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| White Grenache | 42% |
| Clairette | 29% |
| Viognier | 18% |
| Ugni-Blanc | 12% |

For the red wines:

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|----------------|-----|
| Black Grenache | 75% |
| Syrah | 25% |

The vineyard is cultivated according to the rules of reasoned agriculture and all is controlled there in order to produce with small yield high quality wines.

At their optimal maturity, the grapes are hand harvested in order to select the best grapes.

Every winemaking decision is done after tasting of the grapes, of the juices during fermentation, or the wines later.

The winemaking of each variety of vine is done separately, in small tanks, at controlled temperature. The red grapes stays 18 to 20 days in the fermenting tank and some punching down (pigeage) is done with feet. The wines are then kept on their fine lees in order to preserve their freshness and their fruity.

Some of the red wines are aged in oak barrels for 12 to 14 month.

The bottling for the white wines takes place 6 months after the harvest.

The red wines, will be bottled 8 to 18 months after harvest according to the different cuvees.

Christian Vœux
Vigneron, Oenologue

Tel/fax : 00.33.(0)4.90.46.82.81 Port : 00.33.(0)6.10.71.26.72 Email : contact@domainedelamauve.fr
Site Internet : <http://www.domainedelamauve.fr>