



# DOMAINE MODAT

AOP Côtes du Roussillon Villages Caramany  
Red

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

The Domaine Modat is located in Cassagnes, in the Agly valley, in the heart of Roussillon. Founded in 2007, the estate is run by the Modat family, who cultivate about 25 hectares of vineyards in organic and biodynamic agriculture. The unique terroir, composed mainly of gneiss (granitic sand on a fractured rock), allows to produce fine, fresh and elegant wines. The estate is certified organic since 2014 and biodynamic since 2015. Vinifications are carried out with the least possible intervention, using indigenous yeasts and limiting sulphur inputs. The Domaine Modat is renowned for its high quality wines, regularly mentioned in guides and by the specialized press.

## VARIETALS

Carignan 45%, Syrah 35%, Grenache noir 20%

## LOCATION

The "Comme Avant" vines are planted on the heights of Caramany at around 300 meters altitude, on sandy gneiss soils that are poor but highly draining. The altitude and wind influence ensure slow and balanced ripening.

## TERROIR

The gneiss soil brings minerality, finesse, and tension. The combination of altitude and low fertility results in great aromatic concentration and rare natural freshness for Roussillon.

## IN THE VINEYARD

Certified organic and biodynamic vines, hand-harvested, with low yields. Soil is worked both mechanically and manually. Biodiversity is central to the estate's philosophy.

## HARVEST

Manual harvest in small crates, with strict sorting in the vineyard. Staggered picking to ensure optimal ripeness for each variety.

## WINEMAKING

Gentle maceration in concrete vats. Vinification by grape variety and parcel, using indigenous yeasts. Gentle extraction to preserve freshness and fruit purity. Little to no sulfites.

## AGEING

Aged for 12 months in demi-muids and vats, then blended before bottling. No fining, light filtration if necessary.

## SERVING

16–17°C. Decant 30 minutes before serving to reveal full aromatic expression.

## AGEING POTENTIAL

5 to 10 years

## TASTING

Deep garnet color. Expressive nose of ripe black fruits (blackberry, plum), sweet spices (cinnamon, pepper), garrigue, and cocoa. On the palate, the attack is supple, with a velvety texture supported by fine tannins. Freshness balances the dense, generous body. Long finish with notes of spice, licorice, and a subtle mineral touch.

## VISUAL APPEARANCE

Deep garnet with purple highlights

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## **AT NOSE**

Ripe black fruits, spices, cocoa, garrigue

## **ON THE PALATE**

Supple, velvety, fresh, long spicy finish

## **FOOD PAIRINGS**

Perfect with lamb tagine with prunes, duck breast with cherries, or duck confit parmentier. Also pairs well with boldly seasoned vegetarian dishes like chili sin carne or vegetable tian with Provençal herbs. Ideal alongside aged semi-hard cheeses or roasted veal with mushrooms.

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