

DOMAINE DE LA PRÉCEPTORIE

AOP Maury Solera

Vin Doux Rêveur Red



The Vineyard

The vineyard is planted on black schist soils with a second layer of schistous marl, providing a rich and deep terroir. The layered structure of the schist allows roots to penetrate deeply in search of moisture, while the dark soil absorbs daytime heat and releases it at night. This microclimate promotes optimal ripening and exceptionally high sugar concentration essential for crafting exceptional natural sweet wines.

The Wine

Vin Doux Rêveur is a unique blend of Grenache Noir from the finest parcels of the estate. After mutage on the skins, the grapes undergo extended maceration, giving the wine remarkable concentration. It is aged oxidatively using the solera method, blending several vintages, some dating back to the estate's founding in 2001. This method allows the wine to develop complexity and harmony, balancing youthful vibrancy with mature depth.

Tasting Notes

The nose immediately captivates with ripe red fruit aromas, strawberry, blackberry, and cherry that will evolve over time toward more complex notes of cocoa, gingerbread, licorice, prune, and dried fig. On the palate, the wine is generous, round, and indulgent, yet never heavy, thanks to a mineral freshness drawn from the schist soils.

This combination of opulence and elegance makes Vin Doux Rêveur an ideal partner for powerful Roquefort, aged goat cheeses, walnut tarts, or chocolate-based desserts.