
Mămărutá “Razzia Fitou”

Winery: Domaine Mămărutá

Category: Wine – Still – Red

Grape Variety: 40% Carignan, 20% Grenache, 20% Cinsault, 20% Syrah

Region: AOP Fitou / Roussillon/ France

Vineyard: Estate

Winery established: 2009

Feature: Organic and biodynamic practices



Product Information

Soil: Clay and limestone

Vinification: Short maceration of whole bunches for 7 days; the wine is made only from the running juices. Fermentation in barrels and short aging of 5 months in used wooden barrels (5th use)

Tasting Note: A fresh and easy to drink Fitou for all occasions.

Alc.: 12%

Producer Information

Marc Castan, was born in Narbonne and spent his childhood in the Corbières Maritimes area where he developed a passion for both the sea and the land. After graduating from high school, he decided to study winemaking and to recover the vineyards of his grandfather. In 2009 Marc vinified his first vintage. An organic approach is obvious to him so both the vineyard and cellar are worked with minimum input, and with a great respect for life and nature.

The vineyard plots are spread over the communes of La Palme and Leucate on clay soils and limestone. Some are bordering a small lake, while others are close to a seaside cliff. The vineyard covers 37 acres. The yields are quite low, varying between 8 and 30hl per ha. The plots are surrounded by varied vegetation: tamarind, pines, reeds, olive and almond trees, and low scrub vegetation. In the vineyards, he uses biodynamic practices without certification.

The management includes careful pruning and tending of the wounds, homemade compost and soft ploughing. Harvest usually starts as early as mid-August to preserve natural acidity. He harvests everything by hand in small boxes, only in the morning to avoid exposing the harvest to summer heat. In the winery, vinification happens naturally: no selected yeast or oenological inputs. He only uses a tiny amount of sulfur at bottling. Grape varieties planted: White (Macabeu, Grenache gris, Carignan Blanc, Muscat à petits grains) and Red (Carignan, Grenache, Mourvèdre, Syrah and Cinsault).