



Mămărutá “Constellations”

Winery: Domaine Mămărutá

Category: Wine – Still – White

Grape Variety: 70% Macabeu, 15% Carignan blanc, 15% Grenache gris

Region: Vin de Table, Aude/ Roussillon/ France

Vineyard: Estate

Winery established: 2009

Feature: Organic and biodynamic practices



Product Information

Soil: Clay and limestone

Vinification: Direct pressing, soft and slow with 12-hour light settling. Beginning of fermentations in stainless steel tanks, after the fermentations are started the wines go in barrels on fine lees to finalize the fermentation. Daily batonnage for a month. Aged for 10 months on lees in barrels.

Tasting Note: Incredibly refreshing white wine with majority macabeu. Lots of white fruit on the nose and aromatics with some salinity on the palate.

Alc.: 13%

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).