

Domaine des Deux Clés "D'Ici d'ailleurs" dry white 2025

Product price:

€114.00

Product features:

Area: LANGUEDOC

Winemaker: Gaëlle et Florian Richter

Vintage: 2025

Appellation: Vin de France

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: grenache blanc

Alcool: 13,5

Product short description:

A cuvée from itinerant harvests in five departments to save the domaine severely affected by the fires of August 2025.

Product description:

PRESENTATION OF THE DOMAINE DES DEUX CLES **+ ALL ITS OTHER WINES IN STOCK**

Comments on this

Domaine des 2 Clés "D'Ici d'ailleurs" dry white 2025

Technical sheet written by the domaine:

The fire on August 5 & 6, 2025, severely impacted our estate, which suffered significant damage. Half of our vineyard was notably ravaged by flames. The plots that were spared from the fire and still had grapes were exposed for several days to the smoke and odors accompanying the fire and its successive flare-ups. The contamination of the "smoky taste" was so significant that we could not vinify the remaining grapes on the vine.

To hope for the survival of our Domaine and to provide continuity for our clients, we were fortunate to have been able to harvest a lovely 10th vintage, based on some donations and the purchase of organic or biodynamic grapes. We traveled through 5 departments (66, 11, 34, 30, 84) and conducted roaming harvests, each day in a different location to fill our cellar.

To get as close as possible to our own cuvées, we sought blends of similar grape varieties, sometimes from grapes of the Corbières but also from multiple wine regions. Hence the name "D'Ici & d'ailleurs".

Parcel:

The Grenache Blanc comes from plots in the Terrasses du Larzac, La Clape, and Fitou. The Macabeu and Grenache Gris come from the Corbières Maritimes. The Rolle comes from the Minervois.

Grapes: Grenache Blanc, Macabeu, Grenache Gris, Rolle

Vinification:

Sequential pressing of whole bunches

Cold settling for 2 days

Barrel filling with fine lees

Fermentation with indigenous yeasts at 18 to 24°C

Regular but light stirring throughout alcoholic fermentation

Natural malolactic fermentation depending on the vintage and the pH of each barrel

Aging: Aging in 228 L Burgundy barrels and 500L 15% new wood

12000 bottles were bottled on 13.04.2026

Analyses:

Alcohol 13.5 % vol.

Residual sugar 1.1 g/L

Total acidity 2.7 g/L

Volatile acidity 0.41 g/L

pH 3.38

Total sulfites 35 mg/L
