

HARVEST 2017

Amazing ! It's still hard to believe that all has now been done, even though it's some days since vatting was finished.

Despite our 40-year career, we have never seen nature being so generous....

These last few years have been so difficult, with hail, disease and – above all – the 2016 frost which dashed all our hopes that it was hard to keep cheerful and believe in some hypothetical lucky star.

Nevertheless, it is the 2nd of September when the first cuts of the sécateurs are heard in the vineyards. The team is already in place, the winery ready to greet all the fully-filled boxes.

The grapes are magnificent : healthy, juicy, exceptionally ripe.....the sorting tables being only needed for a few forgotten leaves and lost snails !!!

With each passing day, the wine vats are filled more and more. We have to bring in the grape harvest, deal with the fermenting vats, press the white grapes, bring up other vats from the cellar....and because no one can live simply on love and fresh water, we have to feed 30 people from morning to evening.

Thai chicken, chili con carne, Savoy baked pasta, all kind of soups, cakes, chocolate mousse and many other fine meals are all really appreciated by our famished team

The grape-pickers are cutting non-stop in a very relaxed atmosphere. The porters have to work without stopping as well so their determination was sorely tested.

The harvest finally lasts 10 days instead of the usual 7. We have to be really organised ; we're always in a hurry.

On the 11th of September, the very last grapes are cut ; it's in jubilation and with cries of joy, as well as the sounds of the tractor's horn, that we all tour the village. The harvest is finished at Domaine de Suremain !

On the same day, the « paulée » - the last dinner of the harvest – celebrates the end of this year's grape picking. Fish terrine, lamb tajine, a spectacular cheese board, a red fruits tiramisu and, of course, a wine for every course, nothing will be too good. This night goes on forever....well into the early hours for some.

For us who remain, the work is still far from over : for each wine vat we have to constantly check density, temperature, do repetitive pump-overs and decant.....and when all is ready, pressing and putting the wine into oak barrels.

Thanks to my husband, Eric, for having faced this river of grapes, without stopping and with passion as well as determination.

Thanks to Isabelle, Davide and Sylvain for their total commitment, always being at our side.

Thanks to the grape pickers, porters and cooks for their work and good humour at all times.

We musn't forget our children, who knew exactly the right moment to be here.

The 2017 vintage is on its way. After months of maturing and finally being bottled, it will no doubt find a place of honour at many tables.

Dominique de Suremain