Domaine Aimé

Minervois

The Domaine at-a-glance

Owner / Winemaker: Rémi Bonnet **First Vintage:** 2002
Soil: limestone, chalk, and clay
Size: 12Ha **Location:** Olonzac, Languedoc-Roussillon
Appellations Produced: Minervois, Minervois la Livinière

Rémi, Florence, Arthur, and Amanda Bonnet

With the help of his family, Rémi Bonnet owns and makes the wine at Domaine Aimé. Rémi has taken an unusual path to become a winemaker. A path that has taken him from France, to working in French bistros in Manhattan, New York, and finally back to his hometown. After all of the twists and turns he has taken in his life, Rémi is finally settled into a pastoral life at his family's domaine.

Located in Olonzac, in the heart of Minervois, the winery has been in the Bonnet family for generations. Rémi's father, a dentist, took care of the vineyards and sold the grapes off to a local cooperative. It wasn't until Rémi moved back to France that they decided to make, and bottle their own wine.

Army photo of Aimé Bonnet (on left) taken in 1925

The domaine takes its name from Aimé Bonnet, Rémi's grandfather. Aimé was born in 1899, and served in World War I. After the war, Aimé was injured in a motorcycle accident, which forced him to leave the army. Upon his return, he took over the family vineyards, and built the foundations of the domaine that Rémi now owns.

While the winery is located in Olonzac, Domaine Aimé's 12 hectares of vines are situated in the northeast of Minervois in Cesseras. In addition to their regular Minervois, they also produce a Minervois La Livinière, which includes some of the most highly regarded terroirs in the entire appellation.

Minervois is an area of diverse geology which extends for about 37 miles between the towns of Narbonne and Carcassonne. The appellation itself is situated in the center of a great viticultural area, with Saint-Chinian to the east, Cabardès to the west, and Corbières to the south. All of Rémi's Minervois vines are located in and around the vineyards of Minervois La Livinière, which are the driest and hottest vineyards in Minervois. Luckily these hot days are tempered by cool nights. In the evening, cool winds drop from the hillsides of the Causse, cooling the entire area. The average rainfall is only 400 to 500 millimeters per year. This combination of hot days, cool nights, and low rainfall allows Rémi to produce rich, concentrated wines, without sacrificing balance and elegance. We feel truly fortunate that Rémi has returned home and brought to light these beautiful vineyard sites, by bottling and selling the wines from his family vines for the first time.

100% Cabernet Franc

Domaine Aimé, Cabernet Franc 2015

Technical Notes: This is one of the rare, pure Cabernet Francs from the vineyards around Minervois. After the grapes are harvested they are 100% destemmed, crushed, then fermented and aged in tank before bottling. The grapes are sustainably farmed, and vinified using indigenous yeasts. There is no oak aging for this wine.

Tasting Notes: Rémi Bonnet produces a delightful Cabernet Franc. This wine avoids many of the pitfalls often associated with the grape, but remains a true expression of the varietal. It is a soft and lush wine that has the versatility to complement a wide variety of foods. In the nose black cherry, blueberry, and plum notes mix with just a hint of white pepper spice. In the mouth the wine is very soft and silky, dominated by black fruit flavors. The satin textured finish is complimented by ripe round tannins. This wine is ideal for pork, turkey, hamburgers, or even pizza.