

L'Original – 2023

VIN DE FRANCE · ORGANIC RED WINE

The spirit of the cuvée

L'Original is the most unconstrained expression of Domaine La Doussinière's vision: allowing the fruit, terroir and old vines to speak for themselves, without artifice.

The 2023 vintage, marked by a larger proportion of Cabernet Franc, offers a tauter and more structured expression, while retaining the freshness and elegance characteristic of the cuvée.

Winemaking and ageing

Fermented in stainless steel tanks with around three weeks of maceration.

Malolactic fermentation is completed before the wine is aged in concrete until bottling, with no oak ageing.

This approach favours clearly defined fruit, freshness and the natural expression of both grape varieties.



Technical data

VINTAGE 2023	DESIGNATION Vin de France	COLOUR Red
ORIGIN Montcaret · Dordogne · Périgord	TERROIR Clay-limestone	VINES Old vines planted in 1955
BLEND 55 % Merlot · 45 % Cabernet Franc	ALCOHOL 13 % vol.	AGEING Concrete tank, no oak
HARVEST 21 September 2023	BOTTLING 17 December 2025	CERTIFICATION Organic farming
BOTTLE SIZE 75 cl	PACKAGING Case of 6 bottles	ALLERGEN Contains sulphites

Tasting notes

APPEARANCE Deep, bright ruby in colour, with pronounced purple highlights.	NOSE An expressive nose of crisp red fruit, led by cherry and raspberry. A floral hint and a slightly sappy character add depth and complexity.	PALATE Fresh and focused on the palate, with a supple texture supported by a firmer tannic structure that is well integrated with the fruit. Precise and lively, the wine has a clean, persistent finish that carries through its freshness.
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FOOD PAIRINGS

Duck breast, grilled meats, lamb, roast poultry, lightly spiced cuisine and mature cheeses.

SERVING AND CELLARING

Serving temperature: 16 to 18 °C. Allowing the wine to breathe before serving will help it open up. Enjoy now or cellar for a few years for a softer, more integrated character. Cellaring potential: 3 to 6 years.



Domaine La Doussinière

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