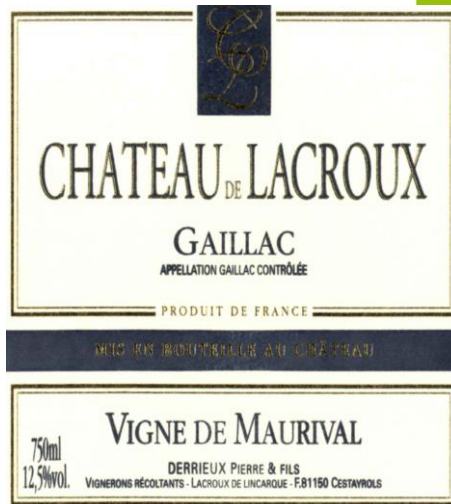




AOC GAILLAC RED "Vigne de Maurival" 2010



Argent medal 2012 wine competition gaillac.



Soil type : Chalky clay, south east exposure.

Grape varieties : Braucole , Duras .

Average age of vines : 30 years.

Production : 35 hl /ha, 10 500 bottles (0.75 l).

Vinification : De-stalking, maceration, "remontage" for extracting aroma.
Controlled temperatures. Between the alcoholic fermentation the malolactic fermentation , putting oxygen in, developing of the wine rapidly.

Colour : Intense red grenate.

Bouquet : Red fruit, very pronounced black current.

Taste : Full, strong wine with tannin present but discreet, very pleasant after-taste ;
aging 5 to 8 years.

Temperature : Around 17° C. Recommended to "carafer".

Could be drunk young as a fruity wine. 4 years after you will found the deep soil

