



GAILLAC AOC RED WINE "Vigne du Castellan" 2010



Or medal 2013 wine competition south west.

Soil type : Chalky clay, south east exposure.

Grape Varieties : Brauocol , Duras , Syrah , Merlot.

Average age of Vines : 25 years.

Production : 50 hl per hectare = 130,000 bottles.

Vinification : Picking followed by classic red wine vinification with controlled temperatures, "remontage", maceration 15-20 days, and 18-24 months in vats before bottling.

Colour : Carmine red, intense and sustained, with reflections of black.

Bouquet : Complex: fruity, deep, meaty. After opening, fruit aromas dominate.

Taste : Full and fresh, while remaining strong, soft and elegant. After opening , the taste develops rapidly with an after-taste of wild berries. Well balanced, well bred, with tannin present, but discreet. A pleasantly prolonged after-taste. An excellent Gaillac which ages very well.

Temperature : Around 16° C. Decanting about 2 hours before drinking will allow you to appreciate the full possibilities of this wine. A quality wine with much distinction.

Ideal with : Hams, red meats, fish such as tuna, lamb, rabbit, game.

