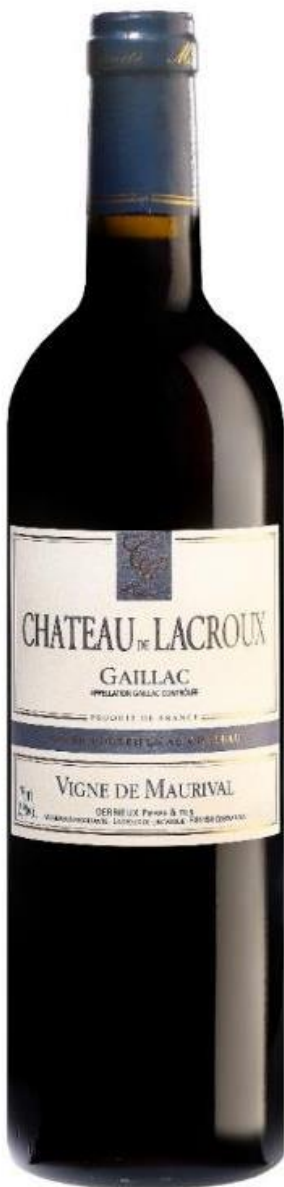




Vigne de Maurival

AOP Gaillac Rouge *Conversion to organic wine since 2017*



Soil type : Chalky clay, south east exposure.

Grape varieties : Braucol , Duras .

Average age of vines : 30 years.

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