



mas des
combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France

SPARKLING WHITE COTEAUX D'OUSTRY MÉTHODE ANCESTRALE GAILLACOISE, DRY

Ground : The soil is clay and limestone and most of our wines face south-southeast in the case of the reds and north-northeast for the whites. 5000 vine-plant. Age of vine : 20 years old.

Yield : 50 hl/ha. The vines are pruned with the double guyot method .Every other row is grassed over.

Harvest : Harvest: manual, late August, when the grapes are at 10° of maturity.

Alc Vol % : 10

Vine varieties : 100% Mauzac

Bottle :75 cl heavy Méthode Gaillacoise bottles, black cap

Wine making : The wine is produced in what is called the **rural, artisanal** or **ancestral method**, also known as **Gaillacoise**. This consists in bottling the wine early, before the must is completely fermented. The natural sugars in the grapes and the yeast are thus locked into the bottle, where the alcoholic fermentation can continue. The CO₂ produced during this late natural fermentation gives the wine its sparkle. There is no secondary fermentation to follow. The wine is disgorged and capped.

Packaging : in boxes of 6 bottles laid horizontally, on Euro pallet (80 x 120).

Storage : 1 or 2 years. Store horizontal, in a cool place (avoid excessive variations in temperature).

Tasting : The wine is pale golden-yellow with a fine plentiful bead. Aromas of apple and pear develop. Pleasant and fruity on the palate, with a delightful fine bead. Serve on its own as an aperitif or as a kir with blackcurrant liqueur. It is perfect in cocktails or even served throughout a meal with fish in white sauce and iced desserts. Serve cold but not ice cold (8-10°C).



MAS DES COMBES - EARL Rémi Larroque
Mas d'Oustry - F 81600 GAILLAC French - Southwest
Tél : + 33 (0)5 63 57 06 13 - +33 6 03 87 14 50

Mail : masdescombes.rl@orange.fr Web : <http://www.masdescombes.com>