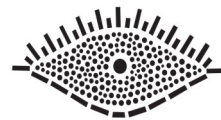


mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France

Rosé 2017

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 : 55 hl/ha. The vines are pruned with the simple guyot method .

Harvest : late septembre., with mechanical harvester machine

Alc Vol % : 12

Vine varieties : 30 % Merlot 30 % Fer Servadou 30% Syrah,
10% Duras

Bottle : white 75 cl Bordeaux bottles , silver grey caps

Wine making : For this saignée rosé the grapes are left to run off for 18 hours in the tank. Fermentation is slow and controlled at 15-18°C. Aged on fine lees which are stirred every two weeks until 2 weeks before bottling in late October.

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

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

Tasting : Fresh and delicate, generous nose, fruity, brightly coloured, salmon pink. Strawberry and morello cherry notes. Rounded palate, light, fruity, leaving a lasting impression of acid drops. A well-rounded and balanced wine. Drink chilled (12°).

It should be served around 8°C. It will be an excellent aperitif, and will match with delicatessen and summer's salads or grilled meats.



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