



# mas des combes



APPELLATION GAILLAC CONTRÔLÉE

*Rémi Larroque,*  
Vigneron Récoltant

## GAILLAC WINES Appellation d'Origine Contrôlée Southwest—France

### **Sweet White 2016**

**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 : 45 years old.

Yield : 40 hl/ha. The vines are pruned with the goblet method, and are the oldest on the estate (over 45 years old). Every other row is grassed over.

**Harvest** : Harvest: manual, in 2 rounds, approximately mid-September and mid-October. The grapes are picked at 14-16° of maturity.

**Alc Vol %** : 12

**Vine varieties** : 80% Mauzac et 20% Muscadelle

**Bottle** : White, 75 cl Bordeaux bottles, silver gray caps

**Wine making** : This sweet white had 250 g of sugar per litre at harvesting. It is produced at a controlled temperature of between 15° and 16°, after racking. Fermentation is stopped at 65 g of sugar per litre, which makes a fresh and fruity sweet white wine. Blending is done in December, just before bottling.

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

**Storage** : 4 ou 5 years. Store horizontal, in a cool place (avoid excessive variations in temperature).

**Tasting** : Pale yellow colour with golden glints. Fresh fruit aromas on the nose: peach from the vine, pear, exotic fruits. Smooth palate with a supple finish and the same fruit aromas. Serve between 8 –10° with foie gras or as an aperitif. This wine also goes well with fruit desserts: tartes or fruit salad, peach Sabayon.



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