



mas des  
combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,  
Vigneron Récoltant

GAILLAC WINES  
Appellation d'Origine Contrôlée  
Southwest—France

**White dry 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 : 25 years old.

Yield : 60 hl/ha. The vines are pruned with the double guyot method .Every other row is grassed over.

**Harvest** : Harvest: mechanical, late August, just before daybreak to get the cool morning temperatures

**Alc Vol %** : 12

**Vine varieties** : 50 % Sauvignon 50% Muscadelle

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

**Wine making** : Grape varieties ferment in separate vats. Maceration on the skins for 18 hours at 10°C, then pressed in a pneumatic press. The juice is then racked and fermented at a controlled temperature of 15-18°C. Aged on fine lees for 2 months.

Blended immediately after fermentation. The wine is then aged in tanks until bottling, usually in early November.

**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** : Brilliant pale yellow colour, a delicate floral bouquet with notes of white flowers, grapefruit and exotic fruits. Lively and aromatic on the palate with a good balance of freshness, floral and white-fleshed fruit aromas redolent of peaches. For drinking with fish or shellfish, lightly spiced Asian cuisine, Serve at 8°.

