



mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

VINS DE GAILLAC

Appellation d'Origine Contrôlée
Sud Ouest France - OCCITANIE

White dry « perlé » 2018

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 : 15 years old.

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

Harvest : Harvest: mechanical, at the end of the summer, just before daybreak to get the cool morning temperatures

Alc Vol : 12°

Vine varieties : 20 % Muscadelle , 80% Mauzac

Wine making :

Skin maceration 12 hours at 10°C. Slow fermentation at 18°. At the end, the wine is chilled below 10° to keep its carbon dioxide. Maturing on fine lees during two months. The blending is making at the end of the fermentation. The bottling is done at the autumn period until the end of march.

Bottle : Green 75 cl flute Gaillacoise, silver gray caps

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

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

Tasting : The fermentation gases kept by the producer will actually give the wine a slight acidity and a small effect on the palate, natural tingling. There is no introduction of CO2 but a slightly effervescent natural effect. The fine pearls will retain the sensation of freshness and exacerbate the natural aromas of the Mauzac and Muscadelle. To drink very fresh, as an aperitif or with seafood, at 8°



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