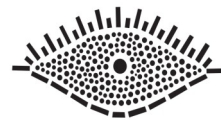


mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France - OCCITANIE

Red 2017 « cuvée Coteaux d'Oustry »
Gold medal in the International
Challenge 2020 Gilbert & Gaillard
(88/100)

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

Harvest : october, with mechanical harvester machine

Alc Vol % : 14.2

Vine varieties : 30 % Syrah 40 % Fer Servadou 30 % Merlot

Bottle : Terroir Antique, Bordeaux bottles , black caps

Wine making : Harvested at perfect maturity, between 13 and 14.5° of grape maturity. Stored in tanks for two weeks. The grape varieties ferment separately at a controlled temperature of 25-30°C. It is pumped over regularly, twice a day. Malolactic fermentation then ageing for 6 months in stainless steel tanks and racked very two months. Blending is done the following spring. The wine is bottled fifteen months after harvest.

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

Storage : 2020/2021 . Store horizontal, in a cool place (avoid excessive variations in temperature).

Tasting : Fairly deep garnet red colour. The nose is typical of the variety, with fresh humus and undergrowth. Hints of blackberry. The mouthfeel is rather juicy, the tannins silky. The black cherry and clove flavours open up deliciously, with a lovely peppery finish. Served with a duck shepherd's pie, rib of beef, or Comté cheese . Serve at 16/17 °.



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