



mas des
combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France - OCCITANIE

Red 2018

**Gold medal in the International
Challenge competition 2020 Gilbert &
Gaillard (86/100)**

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

Harvest : late septembre., with mechanical harvester machine

Alc Vol % : 12.5

Vine varieties : 25 % Merlot 30 % Fer Servadou 25% Syrah,
20% Duras

Bottle : Green 75 cl Bordeaux bottles, silver gray caps

Wine making : The different grape varieties ferment separately at a controlled temperature of 25-30°C for 12-15 days in order to extract maximum colour and fruit without removing the tannins. It is pumped over twice a day and racked and returned several times. Blending is done at the end of the year. The wine ages in tanks for 15-18 months and is bottled in the spring following harvest.

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

Storage : until 2021/2022. Store horizontal, in a cool place (avoid excessive variations in temperature).

Tasting : Fine purplish red, pleasing nose, spicy bouquet, with hints of ripe red fruits, warm. The palate is supple, verging on round, smooth, sweetish and spiced with a hint of pepper and ripe red fruits. Drink at room temperature (18°), decanted into a carafe. Serving : Enjoy at room temperature (16-17 °C) .

Enjoy this wine with friends at any occasion. It pairs perfectly with cold sliced meat or grilled poultry and meats.

