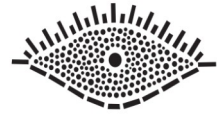


# mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,  
Vigneron Récoltant

## VINS DE GAILLAC Appellation d'Origine Contrôlée South Ouest - France



### **SPARKLING WINE, WHITE DRY, MÉTHODE ANCESTRALE GAILLACOISE**

**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 : 20 years old. Yield : 50 hl/ha. The vines are pruned with the double guyot method .Every other row is grassed over. The vineyards are cultivated with respect for tradition and according to age-old methods.

**Harvest** : Harvest: manual, late August, when the grapes are at 11° of maturity.

**Alc Vol** : 11° . This wine contains 18 gr/L of residual sugar

**Vine varieties** : 100% Mauzac

**Bottle** : 75 cl heavy Méthode Gaillacoise bottles, black cap

**Wine making** : The wine is produced in what is called the **rural, artisanal or ancestral method**, also known as **Gaillacoise**. This consists in bottling the wine early, before the must is completely fermented. The natural sugars in the grapes and the yeast are thus locked into the bottle, where the alcoholic fermentation can continue. The CO<sub>2</sub> produced during this late natural fermentation gives the wine its sparkle. There is no secondary fermentation to follow. The wine is disgorged and capped.

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

**Storage** : 6 month or 1 year. Store horizontal, in a cool place (avoid excessive variations in temperature).

**Dégustation** : Bright yellow straw-colour. A pleasing hint of apple, pear and white-fleshed fruits carried by the plentiful bubbles present. This fresh and delicate wine should be drunk young (between 4 and 6 months) as an aperitif or with dessert (e.g.: tarte Tatin, apple pie, Savoy sponge cake, chocolate log, etc.). Serve cold but not ice cold (6 - 8°)



MAS DES COMBES - EARL Rémi Larroque

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