



GAILLAC WINES

Appellation d'Origine Contrôlée

Sud Ouest - France



MAS DES COMBES

SPARKLING WINE, WHITE , BRUT,

MÉTHODE ANCESTRALE

Cuvée Coteaux d'Oustry

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 .Grass cover-cropping every other row

The vineyards are cultivated with respect for tradition and according to age-old methods.

Harvest : Harvest: manual, late August, when the grapes are at 10° of maturity.

Vine varieties : 100% Mauzac

Alc by vol : 11%. This wine contains 13 gr of residual sugar

Bottle :75 cl heavy Méthode Gaillacoise bottles, black caps.

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 CO₂ produced during this late natural fermentation gives the wine its sparkle. There is no secondary fermentation to follow. The wine is disgorged and capped.

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

Tasting : 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, chocolate log, etc.). Serve cold but not ice cold (6 - 8°)

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