



mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France - OCCITANIE

Red « cuvée Coteaux d'Oustry » 2018
Gold medal in International Challenge Gilbert & Gaillard 2021 (90 pts/100)
Silver medal in Mâcon competition 2021

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 .

.Grass cover-cropping every other row.

Harvest : october, with mechanical harvester machine

Vine varieties : Syrah , Fer Servadou , Merlot

Alc by vol : 13%

Wine making : Harvested at perfect maturity, between 12.5 and 14° 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 . Blending is done the following spring. The wine is bottled fifteen months after harvest.

Bottle : Terroir Antique, Bordeaux bottles, black caps

Storage : 3 or 4 years . Store horizontal, in a cool place (avoid excessive variations in temperature).

Packaging: in boxes of 12 bottles laid vertically, on pallet (100 x 120). The pallet underwent treatment in accordance with ISPM 15 phytosanitary heat.

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 °.

