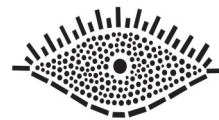


mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant

GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France - OCCITANIE

Red 2021 BRAUCOL « *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 : 25 years old.

Yield : 35 hl/ha. The vines are pruned with the simple guyot method .

Harvest : october, with mechanical harvester machine

Alc Vol % : 13 °

Vine varieties : 100% Braucol

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 Braucol 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 : 2026/2027. Store horizontal, in a cool place (avoid excessive variations in temperature).

Tasting : The color is ruby with purple reflections. When tasted, Braucol seduces by its fruitiness, with notes of blackcurrant, spices and red fruits.Length in the mouth. Structured palate with fine tannins with a rather enveloping finish, as well as a nice minty freshness. Braucol will accompany your festive meals. It excels on structured dishes and all very fine dishes. It can also be enjoyed with good cheeses.

This wine will be enjoyed during the year but can be kept in the cellar for 5 years. Serve at 16/17 °.

