



mas des combes



APPELLATION GAILLAC CONTRÔLÉE

Rémi Larroque,
Vigneron Récoltant



GAILLAC WINES

Appellation d'Origine Contrôlée
Southwest—France - OCCITANIE

Dry white « perlé » 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 : 15 years old.

Yield : 60 hl/ha. The vines are pruned with the simple guyot method . Grass cover-cropping every other row

Harvest : Harvest: mechanical, at the end of the summer, just before daybreak to get the cool morning temperatures

Vine varieties : Muscadelle , Mauzac

Alc by vol : 12,5°

Wine making :

Skin maceration 12 hours at 10°C. Slow fermentation at 18°. At the end, the wine is chilled below 10° to keep its carbon dioxide. Maturing on fine lees during two months. The blending is making at the end of the fermentation. The bottling is done from december until the end of march.

Bottle : Green 75 cl Burgundy bottle, black caps

Storage : 1 or 2 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 palet underwent treatment in accordance with ISPM 15 phytosanitary heat.

Tasting : The fermentation gases kept by the producer will actually give the wine a slight acidity and a small effect on the palate, natural tingling. There is no introduction of CO2. You can feel the pearls on the top of the tongue and on the jaw. They will retain the sensation of freshness and exacerbate the natural aromas of the Mauzac and Muscadelle. To drink very fresh, as an aperitif or with seafood, at 8°.

