

“2019, a vintage of fruit and freshness,
good to drink now”

Expression of Madiran

A delicious, harmonious, balanced wine

A fresh nose with aromas of black fruit, blackcurrant, blackberry, with some spicy notes, cinnamon and a hint of liquorice.

Round and balanced on the palate.

Discreet tannins begin to emerge, evolving into silkiness and coating.

16°C/Accompanies grilled meats, all richly flavored Gascon dishes, exotic cuisine such as couscous, tajines...
This is a wine to drink now to enjoy its black fruit aromas and freshness.



TOP 100 PROWEIN WEINWIRTSCHAFT

Harvesting :

Parcel-by-parcel selection: loamy soil yields full-bodied, well-balanced wines.

Harvest date: according to regular berry tasting. Grapes harvested with aromas of fresh fruit.

Blend : 80% Tannat,
10% Cabernet Sauvignon
10% Cabernet Franc

Winemaking :

Cold pre-fermentation maceration to extract fruity aromas

Alcoholic fermentation : temperature control (25°C) to preserve fruitiness and finesse.

Extraction : daily tastings during the first third of fermentation.

Cuaison : 21 days, determined by tasting

Micro-oxygenation : before and after running off, for balanced structure and full-bodied tannins

Aging :

In temperature-controlled tanks to limit the addition of sulfites

Regular racking

First bottlings around 2 years after the harvest

**This cuvée is also available
in 5 liters BIB**

