



"Wine is the cave of the soul". Erasme

## MADIRAN TRADITION

### *Madiran's expression*

*A gourmet, harmonious and balanced wine*

*A fresh nose with aromas of black fruit, blackcurrant, blackberry, with some spicy notes, cinnamon and a hint of liquorice. Round and fleshy mouth, the wine invades you. We begin to perceive tannins with fine weft that evolve on silky and roundness.*

16 ° C / Goes well with grilling, all Gascon dishes rich in flavor, exotic cuisine such as couscous, tajines... It is a wine to drink now to enjoy the aromas of black fruits and its freshness.



### SELECTION

Bettane & Desseave 2019 & 2020 guides

#### **Destemming ...**

It is total, which reduces the presence of herbaceous tannins in the wine. Then the grapes are crushed to promote the extraction of polyphenols.

#### **Pre-fermentation maceration ...**

It is carried out at a temperature between 11°C and 13 °C for 5 days, in order to extract fruity aromas.

#### **Vatting ...**

21 days

#### **Alcoholic fermentation ...**

The control of temperatures allows a good progress of the alcoholic fermentation which takes place especially in stainless tanks. Thus we serve the fruity and the finesse of the wines.

#### **Extraction ...**

The extraction work takes place during the first half of the alcoholic fermentation through load shedding. This work is piloted by daily tastings.

#### **Micro oxygenation ...**

The wine is micro-oxygenated before and after runoff, which gives it a balanced structure and coated tannins.

#### **Malolactic fermentation ...**

It is made following alcoholic fermentation, in cement vats.

#### **The racking ...**

During the aging, the wines are racked regularly.

#### **The blending ...**

Madiran is born from the harmonious blend of the following grape varieties: 80% of Tannat 10% Cabernet Franc 10% Cabernet Sauvignon

#### **Filtration ...**

A slight filtration takes place at the time of bottling.