



VINTAGE BLANC

AOC MAURY



TERROIR

Selection from slopes with acid shale soils in the Mas Fredes area. These soils are very stony and light and provide good drainage, quite like sand. Significant presence of clay-west exposure.

The soils are ploughed and compost is applied along the rows.

GRAPE VARIETY

100% Grey Grenache.

VINE MANAGEMENT

Age of the vines: 60 to 75 years.

Yield: Average yield was 18 hectolitres per hectare with a density of 3,500 vines per hectare.

HARVEST

Manual in the last two weeks of September. The bunches were sorted twice manually on a belt and vibrating table. The fruit was pressed directly without being de-stemmed. Potential alcohol content was 15 %.

WINEMAKING TECHNIQUES

Made in temperature-controlled stainless steel vats. Care was taken to prevent any form of oxidation. Alcoholic fermentation at 18° C. Halfway through, extra alcohol was added (mutage) to the juice.

AGEING

Aged on the lees in tanks for 10 months.

TASTING NOTES

The robe with blonde tints is a prelude to the bouquet of cistus, grapefruit and summer sun-warmed shale. A refreshing attack that swings between mineral flavours, grapefruit and mandarin. The extremely fresh finish is characteristic of this wine.

FOOD PAIRING

Both mineral and fruity, this wine goes perfectly with tuna tartare, pan-warmed foie gras and fruit mousse desserts, white peach soup or red Roussillon apricot tart.

Vol. : 15,75 %

Total SO2 : 84 mg/l

Residual sugars : 104,4 g/l

pH : 3,21

Total acidity : 3,69 gH2SO4/l