

Château Maylandie
VIEILLES VIGNES
A.O.C. Corbières -13% vol.

Grape varieties: 60% CARRIGNAN — 40% CINSAUT

Carignan has been planted in the end of the 20's : my grand father used to say me that he was 7 years old when he had watered this vine with his oncle! He remembered that the donkey who wore the water had escaped and came back to home alone!
Cinsault is as old than Eric and me!

Soil: chalky-clayey soils

Vines training: according to specifications of Sustainable Development: "Agriculture Raisonnée" and "VITEALYS", and HACCP.

Vinification: de-stemming. Then "maceration pré-fermentaire à froid" at 8°C. Then classical fermentation with controlled temperature for 15 days.

Maturing: in tank and bottles

Labelling: claret-bottle – 75 cl – extruded synthetic cork

Packaging: in case of 6 bottles with handle

Characteristics: robe is Burlat's cherry with fuchsia lights. Nose is frank and complex, at once spicy and fruity. It smells of fresh fruits like white currant. Then smoked aromas with a touch of gingerbread.

In the mouth, the attack is clear, with spicy marks like peppers and also a toasted grade like mocha coffee. Tannins are melted and fine, the wine is fondant. The final is with good length and freshly spicy. This wine needs to be served cold (14-15°) and is perfect with grilled meat or chicken or pork and with sausage.

Aging potential: 4/5 years

Yearly potential: 40 000 bottles

