

Château Maylandie
CARNACHE 2012

A.O.C. Corbières-Boutenac –14% vol.

*Once upon a time in Château Maylandie
Having our friends for harvest was handy!*

Picking the grapes with bare hands

Choosing the best from the land!

Oh what a fun day at Maylandie!

CRU  FORCE ET DOUCEUR
BOUTENAC

Grape varieties: 50% **CAR**ignan– 50% Gre**NACHE**

Carignan is around 100 years old.

Grenache is 30 years old : in the 80's, my father cleared a huge plot of scrubland (garrigue) to plant our beautiful and very aromatic grenache; they even had some places use dynamite to break limestone slabs. This plot of grenache is one of the most beautiful Boutenac terroir.

Soil: pebbly-chalky-clayey soils. Terroir Boutenac

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

Vinification: manual harvest and sorting then the old Carignan and Grenache are fermented in separated tanks by carbonic maceration for around 7 days.

Aging: blending 2 months before bottling then, aging during 6 months in bottles

Labelling: claret-bottle VOA Terroir – 75 cl – cork

Packaging: in case of 6 bottles

Characteristics: robe is intense crimson with old rose gleams. Nose is complex with brown caramel and black- fruits brandy (prune). Then a touch of blueberry, and some delicate marks of wild strawberry. In the mouth, the attack is soft; the wine is frank and muffled with camphorated spices which bring to mind "la garrigue" : laurel, thyme and juniper. The final is spicy (peppers). Drink at between 16 to 17°C and with meat in sauce (hare "à la royale", duck with pepper sauce) and meals based on garlic.

Aging potential: 10 years

Yearly potential: 5000 bottles

Distinctions: *Revue du Vin de France, avril 2013*



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