

Château Maylandie
CUVÉE PRESTIGE
A.O.C. Corbières -13% vol.

Grape varieties: 50% Grenache, 25% Carignan, 15% Syrah, 10% Mourvèdre

Soil: pebbly-chalky-clayey soils. Terroir Boutenac

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

Vinification: the old Carignan is fermented by carbonic maceration for a minimum of 12 days. The others by classical fermentation for a month under controlled temperatures.

Maturing: in 3-5 wines French Oak barrels during one year for Grenache and Carignan. Blending 3 months before bottling. Then aged in bottles

Labelling: claret-bottle – 75 cl – cork

Packaging: in case of 6 bottles

Characteristics: robe is deep garnet-red with tender rose gleams. Nose is complex, at once fruity, spicy, smoked nose. Aromas of raspberry, toffee, then marks of strawberry and blackcurrant jam. At the end, a mineral touch and peppers. In the mouth, the attack is supple, well-balanced, and fruity, Tannins are moulted and tasty. The final has scents of liquorice and spices. Drink at between 16 to 17°C. Good to be served with Duck in Orange sauce, lamb and goat's cheese

Aging potential: 5/6 years

Yearly potential: 30 000 bottles

Distinctions: *Médaille d'Argent Concours des Vignerons Indépendants for Cuvée Prestige 2006, Médaille d'argent Concours Grands Vins de Corbières 2005 for 2001's vintage, Régal, Guide des Vins des Sommeliers, Guide Hachette des Vins 2002, la Revue du Vin de France*

