

Château Maylandie  
**EXQUISES ESQUISSES blanc**  
AOC Corbières —13% vol.

Grape variety : 100 % white grenache

Soil : pebbly-chalky-clayey soils. Terroir Boutenac

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

Vinification and ageing in barrels : pressing of grapes, then a one-hour skin maceration in the press. Then, in the tank, cold settling (6°C) during 2 days. Then, the fermentation starts in another tank, when the temperature is at 14°C. Then in barrels 2 days after the beginning of the fermentation. Then we mature the wine on the fine lees.

Maturing : in barrels then in bottles

Labelling: claret-bottle Terroir – 75 cl - cork

Packaging: in case of 6 bottles

Caractéristiques : The robe is a clear pale gold.

The nose is fruity and spicy.

The taste in the mouth is lively and fruity with note of chestnut.

Best served at 10°. Perfect with an aperitif, wild fowl, all white meats and soft strong cheeses.

Aging potential: 4/5 years

Yearly potential: 3.000 bottles

