

Domaine Maylandie
JEUNES PREMIERS
IGP Pays d'Oc - 12.5% vol.

Grape variety: 100% merlot

Soil: riverside; sand, silt and limestone

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

Vinification: **Bled red**: de-stemming then "maceration préfermentaire à froid" during 2 days at 8°C. The wine is made after a skin maceration of 6 days, and then fermented off the skin at a controlled 18°C – again cool.

Maturing: in tank then, in bottles

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

Packaging: in case of 6 bottles in handfuls

Characteristics: robe is soft and bright ruby with purple glints. Nose is light and tasty with a touch of peony. After aeration, aromas of red fruits (cherry), then vegetal and aniseed marks. In the mouth, the attack is soft. The wine is smooth and supple and its matter is delicate and moulded. The final is of caramelized fruits and sweet spices. It should be drunk at between 14° to 15°C, served with a mixed salad, salted tarts (salmon and "crème fraîche,) salted pancakes and pastas.

Aging potential: 2/3 years

Yearly potential: 18.000 bottles

Distinctions : *Silver Medal at Concours National des Vins de Pays 2006* et *Terre de Vins* for 2005's vintage

