

Château Maylandie
LE CABANON BLANC
A.O.C. Corbières -12,5% vol.

Grape varieties: 40% Grenache, 40% Bourboulenc, and Rousane, Marsane...

Soil: chalky-clayey soil

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

Vinification: 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, we keep the must at 16°C during the fermentation. Then we mature the wine on the fine lees.

Maturing: in tank and bottles

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

Packaging: in case of 6 bottles in handfuls

Characteristics: robe is gold & bright with reflects of green silver. The first nose is a floral like broom. Then come marks of citrus (orange and limes barks) and aromas of sweet and camphorated spices (cinnamon and cardamom). Then the wine offers fruity marks like apple and syrupy pear.

In the mouth, the attack is supple, the wine is ample. It develops a flavour of white ripened fruits. The wine is well balanced, fresh & unctuous.

It should be drunk at 8°C as an aperitif and goes with cooked seafood and grilled fish or cooked in a sauce or white butter.

Aging potential: 2 years

Yearly potential: 8.000 bottles

Distinctions: **Guide Hachette des Vins 2009**

Blanc 2007 : « Conduit depuis 1975 par Jean Maymil, ce domaine est depuis 2007 dans les mains de sa fille Delphine. Son blanc fringant est floral et fruité, tout en finesse. La bouche s'ouvre franchement, avec vivacité, sur des notes de fruits exotiques (ananas) séduisantes et se termine plus chaleureusement.

A servir sur un poisson blanc en sauce.'

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