

Château Maylandie
LE CABANON ROUGE
A.O.C. Corbières –13% vol.



Le cabanon is a small shelter where until the middle of the last century, the wine growers used to have a rest, to store their tools and to feed their horse.

Our lovely cabanon is situated in a vine of Carignan, on exit of the village. It will be soon restaurated with the help of Patrimony Foundation.

Grape varieties: 60% CARIGNAN — 40% CINSAULT

Carignan has been planted in the end of the 20's : my grand father used to say me that he was 7 years old when he had watered this vine with his oncle! He remembered that the donkey who wore the water had escaped and came back to home alone!
Cinsault is as old than Eric and me!

Soil: chalky-clayey soils

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

Vinification: de-stemming and cold pre fermentation maceration at 8°C for two days. Then classical fermentation with controlled temperature for 15 days.

Maturing: in tank and bottles

Labelling: claret-bottle – 75 cl - synthetic cork

Packaging: in case of 6 bottles with handle

Characteristics: robe is Burlat's cherry with fuchsia lights. Nose is frank and complex, at once spicy and fruity. It smells of fresh fruits like white currant. Then smoked aromas with a touch of gingerbread.

In the mouth, the attack is clear, with spicy marks like peppers and also a toasted grade like mocha coffee. Tannins are melted and fine, the wine is fondant. The final is with good length and freshly spicy. Best served at 15°.

Aging potential: 4/5 years

Yearly potential: 40 000 bottles

