

Château Maylandie
ROSÉ TRADITION
A.O.C. Corbières –13% vol.

Grape varieties: Grenache - Cinsault - Syrah

Soil: chalky-clayey soils

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

Vinification: direct pressing for syrah. Bled rosé for grenache and cinsault : the wine is made after a skin maceration of 1/5 hours, then fermented off the skin at a controlled 16°C – again cool. Then maturing of wine on fine lees

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 salmon with silver lights. Nose is complex with confectionary, like fruit drop, molten sugar and pomegranate. Then come marks of cherry & peppers.

In the mouth, the attack is supple; wine is flavoured and sweet, always on fruits and some spices. The final is freshly spicy. It should be drunk at between 10° to 12°C, served with a seafood salad, salted tarts, quiches, grilled meat and goat's milk cheese.

Aging potential: 2 years

Yearly potential: 30.000 bottles



Distinctions :

Rosé 2012: Gold medal **Concours des Grands Vins de France de Mâcon 2013**

Rosé 2011: Silver Medal **Concours Général Agricole de Paris 2012**

Rosé 2008: **Guide Hachette des Vins 2010** :

Le cabanon rosé 2008 : « Un cabanon de pierres sèches situé au milieu des vieux céps de carignan a donné son nom à cette cuvée.

Issu de la trilogie grenache, cinsault, syrah, ce rosé affiche une teinte rose clair et exprime des notes flatteuses de fruits rouges frais. Aimable, franche, la bouche finit sur une pointe de vivacité stimulante.

A déguster à l'apéritif accompagné de quelques olives de Lucques. »