



AOC Madiran Autour du Fruit 2009

Terroir

This new blend comes from 10 to 15 year old vines that are geared to be used in the top blends. The Soils are made from clay and limestone.

Grapes

80 % Tannat and 20 % Cabernet

Vinification

- > Grapes are mostly harvested by hand
- > The goal is to express more fruit than tannins.
- > Cold soak before fermentation at 26°C. Total maceration lasts 12 to 15 days
- > Aging: 80 % in tank, 20% in 400L barrels of which half are new.
- > Bottling after 16 months

Dégustation

This wine is meant to be enjoyed young (roughly within 2 years of bottling), served rather cool (around 16°).

Aromas of red licorice and black pepper followed by black and blueberries on the palate.

Concentrated and moderately tannic, but very good body. This wine is perfect for many of your favorite hearty meals including duck and red meats.

