



CUVÉE MATHILDE

Wedding of Syrah and Mourvèdre produced on terraces of schistose pebbles and quartz, Mathilde, granddaughter of the founder gave her name to this beautiful ruby wine.

Appellation

AOP Minervois.

Grape variety

80 % Syrah and 20 % Mourvèdre.

Age of the vines

45 years.

Terroir

Old decalcified terraces.

Mode of driving the vines

Cordon de Royat.

Yield

40 hl/ha

Vinification

Selection of harvest at arrival in the cellar, then maceration in whole berries for 20 days at controlled temperature (25°). Tannin extractions are conducted gently and in the presence of oxygen. Blending of the two grape varieties after fermentation and maturing in bottles.

Aging

In concrete vat.

Tasting notes

Deep purple colour. The nose dominates notes of red fruits that evolve towards candied prune and truffle on the finish.

Food matches

Serve well with red meats, stews, game and all cheeses.
Serve at 16 – 18°C.