



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 17 - 18°C.