



VERTU VIN

Label: Maison Mayol

Appellation: Vin de Pays d'Oc.

Vintage: 2007

Varietals: Cabernet Sauvignon (100 %)

Volume by Alcohol: 13.5 % vol

Soil: This vineyard is located on the hillsides along the Mediterranean sea, well-known for the natural restriction of the yields and a good climate for the vineyard. On chalky-clay soils with broken stones, the Cabernet Sauvignon can give its best expression.

Vinification: De-stemming harvest. After a short cold maceration (5 days at 8°C), fermentation at 22°C. Slow extraction by unballasting and punching the cap. After a pneumatic pressure, free run wines are blended to a selection of press wines for malolactic fermentation in inox vat. Then maturing in tank on fine lees for 8 months with micro bubbling.

Tasting notes: Steady colour, nice viscosity. Aromatic harmony between the oak notes (clove, toasted bread, smoke) and the fruitiness of over-matured grapes (bilberry, blackberry). The mouth offers a very nice sweetness with soft tannins and the presence of fruits at the end.

Food pairing: As an aperitif, with duck and olive or with a lamb curry.

Serving Temperature: 15 / 16°C.

Bottle Life: Can be kept for up to 2 years.