

Cuvée Gilbert

Round with aromas of red berries and chocolate



Appellation : Vin de Pays d'Oc.

Soil : Chalky-clayey slopes with soils from the Pliocene period, on flint pebbles, in a premature climate area.

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process : Early morning harvesting. 100% de-stemming. Inerting with CO₂ (to avoid adding sulfites). Alcoholic fermentation between 25 °C. and 27 °C. for 30-35 days with 2 pumping overs a day to extract aromas and tannins in to the wine. Micro-oxygenation with a microbubbler. Bleeding (80%) and soft pneumatic pressing (2h) with separation of the first pressed wine. Culturing of the malolactic fermentation with the first pressed wine.

Ageing : 20 months.

In epoxy vat for 8 months and storage in bottles in a 10°C air conditioned and humidified (50%) cellar for 12 months.

Red grape varieties : Blending from Merlot, Cabernet Sauvignon and Syrah.

Tasting : Colour: Intense shiny red robe.

Nose: Ripe red fruit (blackcurrant, blueberry), notes of licorice and truffle.

Taste: Good entry and length in the mouth. The intense flavours of plums, cocoa, pepper and coriander give originality to this supple, smooth, "gourmand", complex and well-balanced wine.

Our advice : Parma ham, grilled meats (beef ribs), all cooked in a sauce meats, steaklet of duck, stuffed vegetables, brochettes, caviar, Asian dishes, Oriental cooking, soft cheeses, dates...

Service temperature : Between 15°C. and 17°C.

Preservation : 4 to 5 years.

Packing : 75cl (Case of 6) and 150cl Magnum bottles(Case of 6).

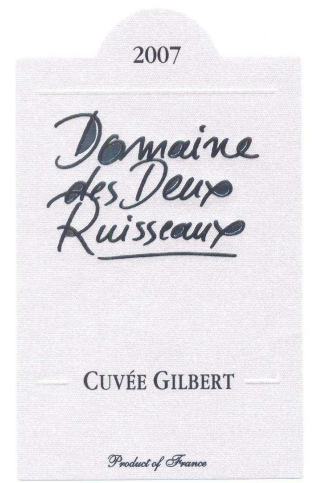
Medals and other awards :

Bronze Medal at the GRANDS VINS DU LANGUEDOC ROUSSILLON 2004 competition (Vintage 2002).

Selected by the Auction of GRANDS VINS DU LANGUEDOC ROUSSILLON 2007 (Vintage 2005).

Collection Medal at the VINS DE PAYS D'OC 2008 contest (Vintage 2005).

Collection Medal at the VINS DE PAYS D'OC 2009 contest (Vintage 2007).



Originality