

Cuvée Patricia

Full-bodied with fine aromas of ripe fruits and vanilla



Appellation : Vin de Pays d'Oc.

Soil : Stony chalky-clayey soils and acid gravelly-clayey soils in a dry and warm climate area producing concentrated and aromatic wines.

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 at 25 °C. to 27 °C. for 30-35 days with 2 pumping overs a day in order to extract aromas and tannins into the wine. Micro-oxygenation with a microbubbler. Bleeding (80%) and soft pneumatic pressing (2h) with separation of the pressed wine.

Culturing of the malolactic fermentation with the first pressed wines.

Ageing : Into Bordeaux's barrels (French oak) for 12 months in a cask ageing cellar with a constant ambient temperature (10°C.) and a stable humidification (70% of humidity), then storage in bottles in a 10°C air conditioned and humidified (50%) ageing storehouse during 12 months more.

Red grape varieties : Blending with 50% Cabernet-Sauvignon and 50% Merlot.

Tasting : Colour: Intense crimson red robe.

Nose: Expressive nose of concentrated red fruit, jam, toffee and gingerbread aromas. This "gourmand" nose marked by notes of vanilla is very soft.

Taste: The flavours of candied black fruits well-matched by hints of toasted bread, give length and suppleness to this opulent and well-structured wine sustained by velvety tannins, this wine is greatly well-balanced. The aromatic persistence concludes with a delicate sensation of vanilla-flavoured fruits.

Our advice : Delicatessen, red meats cooked in a sauce (wild boar stew, stag cooked in a « Grand Veneur » sauce), capons, poultry with truffles, game, steaklet duck with honey, turkey, stuffed vegetables, mushrooms, fermented cheeses, plum tart, pudding...

Service temperature : Between 17°C. and 19°C, allowed to settle before serving.

Preservation : 5 to 7 years.

Packing: 75cl bottle (Case of 6).

Medals and other awards :

Gold Medal at the Regional Vins ALTIDES 2004 contest (Vintage 2002).

Gold Medal at the VIGNERON INDEPENDANTS 2005, national french competition (Vintage 2002).

Bronze Medal at the VIGNERONS INDEPENDANTS 2006 (Vintage 2003) contest.

Silver Medal at the VINALIES INTERNATIONALES 2005 competition (Vint. 2002), 2006 (Vintage 2003) et 2007 (Vintage 2004).

Silver Medal at the MONDIAL DE BRUXELLES 2006, international concours (Vintage 2003).

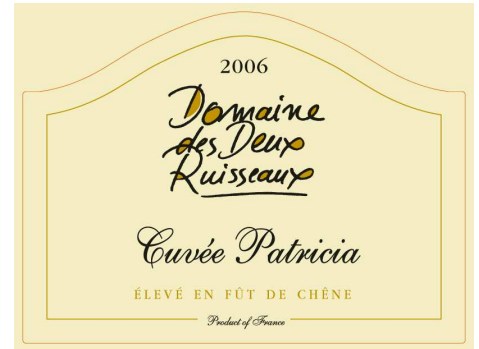
Gold Medal at the GRANDS VINS DU LANGUEDOC ROUSSILLON 2007 contest (Vintage 2004).

Bronze Medal at the International WINE STYLE ASIA AWARD 2007 (Vintage 2004) competition.

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

DECANTER Commended 2008 (Vintage 2005) contest.

Gold Medal at the International TOP 100 DES VINS DE PAYS 2008 contest (Vintage 2005).



Character