

Technical Notes • 2004 Red

Technical data

Appellation	Gaillac AOC.
Colour	Red.
Vintage	2004.
Alcohol content	13.5%.

Terroir

Area in production	2 hectares.
Soil	Chalky-clay slopes, Premières côtes de Gaillac.
Aspect	South, south-west.
Grape varieties	55% Syrah, 33% Braucol and 12% Cabernet franc.
Average age of the vines	10 to 30 years depending on the plot.

Wine growing & making

Harvesting method	Mechanically picked.
Wine-making process	Traditional with temperature control, long steeping.
Ageing	12 months in vats.
Filtering	Membrane filtered once only before bottling.

Production

Yield	52 hl per ha
Density of planting	4,700 to 5,000 vines per hectare.

Tasting notes

Colour	An attractive garnet red.
On the nose	A complex nose of red fruit and cherry notes.
On the palate	Rounded on the palate and full-bodied. The fruit aromas shine through.

Food & Wine pairing

Serve at 16°C with grilled meats or cheeses.

Awards

Silver medallist at the Vinalies Internationales competition in 2008.
Gold medallist at the French Independent Wine-growers' competition in 2008

Vines grown using sustainable farming methods