

Technical Notes • 2004 Red aged in oak casks

Technical data

Appellation	Gaillac AOC
Colour	Red
Vintage	2004
Alcohol content	14%

Terroir

Area in production	0.5 hectares
Soil	Chalky-clay slopes, Premières côtes de Gaillac
Aspect	South, south-west
Grape varieties	87% Syrah and 13% Cabernet franc
Average age of the vines	30 years for $\frac{2}{3}$ and 5 years for $\frac{1}{3}$

Wine growing & making

Harvesting method	Mechanically picked
Wine-making process	Traditional with temperature control, long steeping
Ageing	Aged in French oak casks for 1 year.
Filtering	Membrane filtered once only before bottling

Production

Yield	54 hl per ha
Density of planting	4,700 to 5,000 vines per hectare

Tasting notes

Colour	A deep garnet red
On the nose	The nose boasts intense fruity notes enhanced by grilled and spicy nuances.
On the palate	Powerful on the palate, the fruits explode into the mouth. The wood is already well-mellowed.

Food & Wine pairings

Serve at 18°C with stewed meats or cheeses.

Awards

Gold medallist at the French General Agricultural Competition in 2006 in Paris
Selected by the 2007 Hachette Guide.

Vines grown using sustainable farming methods