



LA MAITRESSE

- 2015 -

Strong and dominant, La Maîtresse is a well-elaborated cuvée of Merlot, Cabernet Franc and Malbec. She is a worthy representative for our Malepère region. Her spicy character with her smooth tannins are typical for the region. Her aromas are reminiscent of strawberries, wild berries with a hint of pepper.

SPECIFICATION

VARIETY: AOP Malepère: Cabernet Franc, Merlot, Malbec

Harvest: 2015

Serving temperature: 18 - 20 °C (64-68°F)

MATURING: Matured in stainless steel tanks to bring out the flavours of the varieties.

ENJOYMENT: A good choice with hearty meat dishes and strong cheeses.





ANALYTICAL PROFILE

ALCOHOL:	13.5 % vol.
SUGAR:	1.3 g/l
ACIDITY:	3.80 g/l

Awards

Gold medal: Gilbert & Gaillard 2012 guide **Gold medal:** Austrian Wine Challenge Vienna (AWC) 2012 **Gold medal:** Concours des Grands Vins de Frances, Macon 2013 **Silver medal:** Concours des Grands Vins de France, Macon 2015