

MALVIÈS MALEPÈRE TERRES PYRÉNÉENNES

LA MAITRESSE

- 2017 -

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:

2017

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.



AWARDS

Silver medal: Challenge Millésime BIO, Montpellier 2018 **Silver medal:** Concours des Grands Vins de France, Macon 2015

Silver medal: Concours Agricole de Paris 2016



ANALYTICAL PROFILE

Alcohol: 13.5 % vol.

Sugar: 1.3 g/l

Acidity: 3.80 g/l