

Château Maylandie
Carnache
A.O.C. Corbières-Boutenac -13.5% vol.



*Once upon a time in Château Maylandie
Having our friends for harvest was handy!
Picking the grapes with bare hands
Choosing the best from the land!
Oh what a fun day at Maylandie!*

Grape varieties: 50% CARignan– 50% GreNACHE

Soil: pebbly-chalky-clayey soils. Terroir Boutenac

Vines training: according to specifications of Sustainable Development: "Agriculture Raisonnée" and "VITEALYS", and HACCP.

Vinification: the old Carignan is fermented by carbonic maceration for a minimum of 14 days. Grenache : **manual harvest and sorting** then classical fermentation for a month under controlled temperatures

Aging: blending before filling in new French Oak barrels, aging during 6 months. Then aged in bottles

Labelling: claret-bottle Terroir – 75 cl – cork

Packaging: in case of 6 bottles

Characteristics: robe is intense crimson with old rose gleams. Nose is complex with brown caramel and black- fruits brandy (prune). Then a touch of blueberry, and some delicate marks of wild strawberry. In the mouth, the attack is soft; the wine is frank and muffled with camphorated spices which bring to mind "la garrigue" : laurel, thyme and juniper. The final is spicy (peppers). Drink at between 16 to 17°C and with meat in sauce (hare "à la royale", duck with pepper sauce) and meals based on garlic.

Distinctions :

Revue du Vin de France, octobre 2008 :

Carnache 2005 : « Surprenant de vivacité, le nez présente une attrayante palette de fruits rouges mâtinés d'épices et d'arômes. En rondeur et déliée à souhait, la bouche est franche et gourmande, comme ses arômes.»

*Challenges, Terre de Vins, TV Magazine, Hedo Gourm@nd, **Guide Gilbert et Gaillard des Vins 2007***

