

Château Maylandie
Cuvée Prestige
A.O.C. Corbières -13% vol.

Grape varieties: 50% Grenache, 25% Carignan, 15% Syrah, 10% Mourvèdre

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 12 days. The others by classical fermentation for a month under controlled temperatures.

Maturing: in 3-5 wines French Oak barrels during one year for Grenache and Carignan. Blending 3 months before bottling. Then aged in bottles

Labelling: claret-bottle – 75 cl – cork

Packaging: in case of 6 bottles

Characteristics: robe is deep garnet-red with tender rose gleams. Nose is complex, at once fruity, spicy, smoked nose. Aromas of raspberry, toffee, then marks of strawberry and blackcurrant jam. At the end, a mineral touch and peppers. In the mouth, the attack is supple, well-balanced, and fruity, Tannins are moulted and tasty. The final has scents of liquorice and spices. Drink at between 16 to 17°C. Good to be served with Duck in Orange sauce, lamb and goat's cheese

Distinctions: *Médaille d'Argent Concours des Vignerons Indépendants* for Cuvée Prestige 2006, *Médaille d'argent Concours Grands Vins de Corbières 2005 for 2001's vintage*, *Régal*, *Guide des Vins des Sommeliers*, *Guide Hachette des Vins 2002*, *la Revue du Vin de France*

