

Château Maylandie
Le Cabanon rouge / Vieilles Vignes
A.O.C. Corbières -12.5% vol.

Grape varieties: 50% Grenache – 20% Cinsault – 20% Carignan – 10% Syrah

Soil: chalky-clayey soils

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

Vinification: de-stemming. Then “maceration pré-fermentaire à froid” at 8°C for two days for grenache and syrah. Then classical fermentation with controlled temperature for 15 days.

Maturing: in tank and bottles

Labelling: claret-bottle – 75 cl – extruded synthetic cork

Packaging: in case of 6 bottles with handle

Characteristics: robe is Burlat’s cherry with fuchsia lights. Nose is frank and complex, at once spicy and fruity. It smells of fresh fruits like white currant. Then smoked aromas with a touch of gingerbread.

In the mouth, the attack is clear, with spicy marks like peppers and also a toasted grade like mocha coffee. Tannins are melted and fine, the wine is fondant. The final is with good length and freshly spicy. This wine needs to be served cold (14-15°) and is perfect with grilled meat or chicken or pork and with sausage.

Distinctions: *Guide Gerbelle & Maurange 2006 and 2007, Guide Dussert-Gerber 2006, Le Petit Futé 2006, Maxi Cuisine, Cuisine Actuelle, Toulouse Femmes, La Revue des Gourmands, Paris Match, Vins & Terroirs Authentiques*

