

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

Villa Ferrae 2007 =
Gold Medal Concours des Grands Vins de France 2010 Mâcon&
1 étoile/star Guide Hachette des Vins 2011



In the time of the Romans, Ferrals-les-Corbières was called Villa Ferrae. During this period, brave soldiers of the Empire who had received land in compensation for their acts of valour, planted vineyards.

Grape varieties: 40% Grenache, 30% Carignan, 30% Syrah,

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.

Aging: in **new** French Oak barrels during one year for Grenache. Blending 3 months before bottling. Aged in bottles during 9 months.

Labelling: claret-bottle Equinoxe – 75 cl – cork

Packaging: in case of 6 bottles

Characteristics: The wine has a dark red ruby colour with reflections of red stones. Nose is complex with gingerbread, candied orange skin and nutmeg followed by marks of caramel, raspberry and candied fruits. In the mouth, the attack is soft; the wine is supple and silky. 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

Villa Ferrae 2005 : « Le nez exhale un bouquet de fruits rouges, des épices douces et une touche boisée pleine de distinction. En bouche, le fruit apparaît en relief. L'alcool n'altère ni l'équilibre ni la définition d'ensemble.»

Guide Fleurus des vins 2007, *L'Express*, *RVF/Guide Gilbert & Gaillard 2006*, *Guide Dussert-Gerber 2006*, Guide des Vins des Sommeliers, Guide Parker 2002, la Revue du Vin de France, Vignobles & co, Sanglier Gastronomie

