



Technical Notes

Technical data

Appellation Gaillac AOC.
Colour Red.
Alcohol content 13.5%.

Terroir

Area in production 2 hectares.
Soil Chalky-clay slopes, Premières
côtes de Gaillac.
Aspect South, south-west.
Grape varieties 55% Syrah, 33% Braucol and
12% Cabernet franc.
Average age of the vines 10 to 30 years depending on the
plot.

Wine growing & making

Harvesting method Mechanically picked.
Wine-making process Traditional with temperature
control, long steeping.
Ageing 12 months in vats.
Filtering Membrane filtered once only
before bottling.

Production

Yield 52 hl per ha
Density of planting 4,700 to 5,000 vines per hectare.

Tasting notes

Colour An attractive garnet red.
On the nose A complex nose of red fruit and
cherry notes.
On the palate Rounded on the palate and full-
bodied. The fruit aromas shine
through.

Food & Wine pairing

Serve at 16°C with grilled meats
or cheeses.

Awards

Silver medallist at the Vinalies
Internationales competition in
2008.
Gold medallist at the French
Independent Wine-growers'
competition in 2008



Vines grown using sustainable farming methods