



# Madiran

**AOP MADIRAN**  
sans sulfites ajoutés

## 100% TANNAT

Aging of 16 months in barrels.

The work begins in the vineyard, to produce a cuvée without sulfites, the grapes must be perfectly healthy. Maturity is monitored by grape tastings and regular analyses, which makes it possible to determine the optimal harvest date.

The vinification is very traditional, except that we do not use SO<sub>2</sub>. The grapes are de-stemmed and crushed before being placed in thermo-regulated barrels with a pre-fermentation cold maceration of 7°C for 10 days. Temperatures are then maintained between 23 and 25°C. The extraction is done by pumping over and controlled according to the daily tastings. Pressing takes place after 15 or 20 days of maceration and the wines are placed in barrels for the time of malolactic fermentation. After which, the wine is bottled.



## Our King Grape : « le Tannat »

«Tannat» is one of the first words that comes to mind when talking about Madiran wines. This demanding grape variety has become an emblem of the appellation. This grape variety found a terroir and a climate that allows it to fully develop. It is in the spring that the supply of water should be abundant. If the summers are hot and dry enough, it is especially the after-season that brings the ideal conditions.

The wine will be expressive and greedy, playing between blackberry or cherry. In so-called restrictive situations (poor soils, warm and sunny soils), it will produce powerful and concentrated wines. It is on these terroirs where the great Madiran wines are born.



64330 Aydie  
T. +33(0)5 59 04 08 00 - [contact@famillelaplace.com](mailto:contact@famillelaplace.com)  
[www.famillelaplace.com](http://www.famillelaplace.com)

LAPLACE