



F A M I L L E
LAPLACE



Château d'Aydie

AOP MADIRAN

CÉPAGES

100% Tannat

TERROIR

The wines originate from vines with an average age of 30 years old. These vines are situated on various slopes characterized by different soil compositions:

? Clay and limestone - Terroir de Saint Lanne

? Clay and gravel - Terroir d'Aydie

? Clay and rounded pebbles - Terroir de Moncaup

ÉLEVAGE

Maturation in oak barrels and concrete for 40 months.

VINIFICATION

The grapes are hand-harvested carefully. Prior to fermentation, the grapes undergo a cold maceration phase (10 to 12°C) for five days in barrels. Following an extended maceration period of 30 days. Vinification at 25°C. Extraction through gentle crushing and regular pump-overs.

DÉGUSTATION

Deep and intense ruby red in appearance. Fine, elegant and complex on the nose, intertwining notes of black fruit with hints of coffee.

A very rich attack transitioning into a refined, mature texture with silky tannins. Subtle, precise woody nuances. An extraordinary Madiran, powerful and complex, with exceptional potential. This wine is capable of aging gracefully for another 7 to 10 years.

ACCOMPAGNEMENT

Enjoy this wine at room temperature alongside dishes such as pigeon stew, boar stew, duck breast, red meats, or Pyrenees goat cheeses.

Si vous souhaitez recevoir plus d'informations vous pouvez nous contacter
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