



F A M I L L E
LAPLACE



Maydie

VIN DE LIQUEUR

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 for 40 months before bottling.

VINIFICATION

The grapes are destemmed and placed in a wooden tank, where they undergo cold maceration for several days to extract the utmost aromas and color. Followed by an alcoholic fermentation for 3 to 4 days, which is stopped by fortifying with high-degree wine alcohol. Maceration for an additional 2 to 6 days before transferring the wine into a 60-hectoliter oak tun.

DÉGUSTATION

This deep red wine contains powerful aromas of fresh black and red fruit alongside delicate nuances of nuts and grilled almonds. On the palate, the delicacy of its fruitiness balances the relatively powerful tannins.

ACCOMPAGNEMENT

Serve chilled between 10 to 12°C. Whether enjoyed before a meal or alongside a chocolate dessert or powerful cheese, its wonderful taste stands out.

Another way to savor the wine is by pairing it with a cigar.

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

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