



F A M I L L E
LAPLACE



NEW Madiran Sans Sulfites

AOP MADIRAN

CÉPAGES

100% Tannat

TERROIR

- Clay and limestone
- Clay and gravel

VINIFICATION

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 SO₂. 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.

DÉGUSTATION

Aromas of red fruits and some spices, on the nose.

On the palate, the generosity of flavors fully unfolds, offering a delightful sensation with notes of cherry, blackberry, and plum.

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

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