



F A M I L L E  
**LAPLACE**



# Odé d'Aydie

## AOP MADIRAN

### CÉPAGES

100% Tannat

### TERROIR

The grapes come from vines planted on slopes which are :  
? clayish-calcareous... Terroir de Saint Lanne  
? clayish with a rounded pebbles... Terroir de Moncaup

### ÉLEVAGE

In oak tuns and wooden tanks (for 12 to 15 months). Bottling after aging for 20 months.

### VINIFICATION

Hand harvesting. Vinification by separated plots and grape varieties. Cold pre-fermentation maceration (10 to 12°C) for 3 to 5 days in wooden tanks. Long maceration for 30 days. Vinification at 25°C. Extraction by pumping over.

### DÉGUSTATION

This wine is a deep, intense red. Elegant on the nose, with aromas of black fruits (blueberry and blackberry) dominating the hint of spice. A remarkable fullness on the palate, with tannic chewiness and unexpected roundness. The long finish has vanilla delicacy. A delightful wine, both powerful and elegant. It can easily be kept for 8 to 10 years.

### ACCOMPAGNEMENT

To be served with not only with traditional French dishes, but also variations in contemporary cuisine: leg of lamb, beef Burgundy.

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