

"2022, a generous, sunny vintage"

MADIRAN

Our expression of Tannat

Character, elegance and potential

A rich, complex nose of black fruit, licorice, cinnamon and vanilla notes.

Harmonious on the palate, with présent, well-coated tannins.

Character, elegance, generous shapes and subtle aromas with melted woody notes.

{16°C/Accompanies Gascon cuisine, grilled or slow-cooked beef, tajines, Pyrenean cheeses, chocolaté...

This is a wine to drink now to enjoy its black fruit aromas and freshness, or to âge for ten years or more.



Harvesting :

Parcel-by-parcel selection : clay soil produces full-bodied, generous wines.

Harvest date : according to regular berry tasting. Grapes harvested when ripe, on the verge of over-ripeness.

Blend : 100% Tannat

Vinification :

Cold pre-fermentation macération to extract fruity aromas

Alcoholic fermentation : température control to preserve fruitiness and finesse.

Extraction : délestages controlled by daily tastings during the first third of fermentation.

Cuvaison : 28 days, determined by tasting

Micro-oxygenation : before and after running off, for balanced structure and well-coated tannins

Ageing :

In 300-liter oak barrels (1/3 new) for 1 year

Aged with little intervention

First bottlings around 2 years after the harvest

