

  
CLOS DES  
VINS  
D'AMOUR



Cuvée 1+1=3 Red wine

AOC MAURY SEC 2017

50cl / 75 cl



**Grape varieties:** Grenache noir 60 %, Carignan 20 %, Syrah 20%.

Selected from our old vines with very low yields of 30-35 hl/ha

**Terroirs :** issued from the terroirs of Tautavel and Maury on shale and clayey limestone soil.

**Vinification :** The harvest is carried out by hand with the use of small crates; grapes are sorted in the vineyard. The Syrah and the Grenache noir are destalked and vatting lasts between 10 to 12 days at 25-26 °C. A carbonic maceration is carried out on the Carignan during 12 days at 28 °C, the fermentation finishes in tanks at 24°C.

**Ageing :** in stainless steel tanks during 8 months.

**Treatment :** fined before bottling.

**Storage :** a wine to be drunk immediately, but can be laid down for 3 to 5 years.

**Tasting Notes:** very dense dark red colour. Intense nose of red fruits and grey pepper. The mouth has a gentle attack that gives way to a good balance between the strength, roundedness and finesse of the tannins. Finishing on flavours of very ripen black fruits. Drink with charcuterie and grilled meat or fish. Serve at 18-20 °C.

**Packaging :** antique burgundy seduction (750 ml), natural cork, personalised cardboard-box of 6 bottles laid flat.

**FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT**

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