



## ALCÔVE Fortified Red wine

AOC MAURY DOUX 2017

50cl / 75 cl



**Grape Variety:** Grenache noir 100%

**Terroirs:** Our three terroirs of Tautavel, Maury and Saint Paul express themselves in this vintage through the diversity of their soil - shale, clayey limestone or black schist.

**Vinification:** The harvest is carried out by hand with the use of shallow crates. The grapes are sorted in the vineyard and are then destalked. Fermentation lasts for 6 to 7 days followed by the fortification of the grape berries (mutage sur grains). Maceration of three weeks post fermentation.

**Ageing:** in french oak barrels of 225 to 500 litres during 10 months.

**Treatment:** filtered and fined before bottling.

**Storage:** as the wine has been aged it can either be drunk straight away, or can be laid down for a very long period of time.

**Tasting notes:** a superb, dark cherry-red colour with purplish hues. The nose expresses first of all aromas of red fruits and redcurrants that develop into hints of spices. The mouth reveals beautiful tannins with notes of strawberries and blackberries and finishes on a pleasant sweetness. Savour as an aperitif or with dessert; red fruit tart, chocolate, coffee and cigars.

**Packaging:** Bordeaux alliance (750ml), natural cork, personalised cardboard-box of 6 bottles.

**FAMILLE DORNIER, PROPRIÉTAIRE – RÉCOLTANT**

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