



LE BEGUIN Red

AOC Maury Sec 2015

75 cl / 150 cl



Grape Variety : This wine has a reason to exist only during the great years . It will illustrate the know how of the family. For 2013, the blend includes 2 500 L casks Of hundred years old black grenache et one 500L cask of a press of Black grenache and Syrah, from the schisteous limestone terroirs de la commune de Maury.

Vinification : The harvest is carried out by hand with the use of small crates. The grapes are sorted in the vineyard and are then destalked. Vat ting lasts between 20 to 30 days during which punching of the cap and pumping-over are carried out daily.

Ageing : 500L barrels, french OAK,during 24 months. Treatment : filtered and fined before bottling.

Tasting notes: strongred color with purplish hues. Concentrated nose of red fruits, blackberries, red currants and some vanilla notes. Round and silky mouth with a very pleasant attack, developing into mature and persistent flavours that give a long, silky finish with a hint of sweetness.

Packaging : Bouteilles numérotées, bourgogne séduction antique, bouchon liège, caisse bois de 6.

Public Price : 32,00 € TTC 75cl - 180,00 € TTC caisse de bois de 6 - 72,00 € TTC 150cl

FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT

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