



PADRI ONE VDN Maury vintage

AOC MAURY DOUX 2006-2007-2008-2009-2010

50cl

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. Early bottling within 18 months of harvest and then temperate cellar preservation.. Clothing just before marketing.

Treatment : light filtered and fined before bottling.

Tasting notes : The nose escapes from the aromas of roasting, dates, very intense prunes. A favorite appetizer or end of meal..

Packaging: Distiller 50cl, cork, personalised cardboard-box of 6 bottles.

FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT

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