



PADRI TWO VDN Maury

AOC MAURY DOUX 12 ans d'âge 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 12 years.

Treatment : light filtered and fined before bottling.

Tasting notes : On the nose are very beautiful aromas of cocoa nuts, candied oranges and gingerbread. Beautiful balance in mouth, sweet, long and harmonious, a candy !

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

FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT

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