


CLOS DES
VINS
D'AMOUR



UN BAISER Red

AOC Maury Sec 2016

75 cl / 150 cl

Grape Variety: Mainly Grenache Noir. The Grenache Noir – the mythical grape variety of Maury wines – is issued from very old parcels of 75 to 10 years old.

Terroirs: Our three terroirs of Tautavel and Maury express themselves in this vintage through the diversity of their soil – shale, clayey limestone or black schists.

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. Vatting lasts between 20 to 30 days during which punching of the cap and pumping-over are carried out daily.

Ageing: in second hand barrels of 400 to 400 litres during 12 months for half the production.

Treatment: the wine is bottled without filtering or fining.

Storage: as the wine has been aged it can either be drunk straight away or can be aged another 7 to 10 years.

Tasting notes: strong red 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: antique burgundy seduction (750 ml), natural cork, personalised cardboard-box of 6 bottles laid flat.

FAMILLE DORNIER, PROPRIÉTAIRE – RÉCOLTANT

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