

UNE LUBIE Red

AOC Maury Sec 2019 no added suflur 75 cl



Cépages : Grenache noir 80 %, Carignan noir 10 % and Mourvedre 10%. Selected from our old vines with very low yields of 30-35 hl/ha.

Terroirs: issued from the terroirs of Tautavel and Maury on shale and clayey limestone soil.

Vinification: The harvest is carried out by hand with the use of small crates. Maceration in vats during 10-12 days.

Ageing: In stainless steel vats during 6months. treatement: fined before bottling.

Storage: To be drunk within 24-36 months to enjoy its freshness.

Tasting notes: very dense dark red colour. Intense nose of red fruits, to fresh and dynamic. Very fruity in the mouth, the attack is young and vivid, with spicies flavour. Silky tanins at the end.

Packaging: bourgogne Ecova Tradition, natural cork, personalised cardboard-box of 6 bottles.

FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT

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Cave - Cellar: 3, ROUTE DE LESQUERDE, F. 66460 MAURY