

MAUBET

IGP CÔTES DE GASCOGNE

Story

Created in 1907, the family vineyard was taken over in 2006 by Nadège and Sylvain Fontan, sister and brother, representing the 4th generation at the estate.

Sylvain's first decision was to stop using herbicide in the vineyard in order to get the life back in the ground and to focus on the terroir expression. The 85 hectares are planted with the local grape varieties that express the identity of Gascony. Today, they produce mostly Côtes de Gascogne wines (White, Rosé and Red) and also kept a small Armagnac production.

Farming philosophy : Sustainable

Vineyard Information

Grape varieties : 60% Tannat, 40% Merlot

Plot size : 7 ha (17,29 acres)

Average age of the vines : 15-20 years

East and West facing

Elevation : 370 m (1215 ft)

Soils : Clay-limestone and silico-clay-limestone (« Boulbène »)

FARMING PRACTICES

- Training method : Guyot simple
- No herbicide
- Cover crops
- Work of the soil every two rows
- Selected seedlings during winter

Winemaking

- Mechanical harvest at night / Destemmed (100%)
- Cold pre-fermentation maceration : 5 days
- Fermentation : stainless steel tank / 15 days at 77-86°F
- Maceration technique : light pump-overs and unballasting
- Pneumatic press with nitrogen
- Aging : 1 month in fiberglass tanks / on lees
- Fined : Yes (Bentonite)
- Filtration : Yes
- Vegan : Yes

Tasting notes

Delicate spicy and toasted aromas with notes of ripe red fruits on the nose. Soft tannins for a light, fruit-forward and balanced palate.

The Tannat brings the backbone and spices, when the Merlot brings the fruitiness and generosity of aromas.

