

MAUBET

IGP CÔTES DE GASCOGNE- ROSÉ

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 : 55% Cabernet Sauvignon, 20% Tannat, 20% Merlot, 5% Syrah

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 : 10-15h
- Pneumatic press with nitrogen
- Fermentation : temperature-controlled fiberglass tanks/ 15 days at 64°F
- Aging : 1 months in fiberglass tanks / on lees
- Fined : Yes (Bentonite)
- Filtration : Yes
- Vegan : Yes

Tasting notes

Aromas of red berries and hard candy. A lot of freshness in a crispy and generous palate.

The Cabernet Sauvignon brings the freshness and fruitiness. The Tannat and Merlot reveal the crispiness and generosity of the wine

