



MAUZAC

Vin de France

Grapes comes from a unique terroir, close to Limoux which is recognized for his cool climate. The vines planted on the hillsides at 380m above the sea level are grown in organic agricultural methods, without chemistry.



Région:

Languedoc, Région de Limoux
Village de Bouriège

Soil: Clay-limestone

Varieties : 100% Mauzac

Harvest: Manual

Vintage 2022

Alcohol : 12 %

Service temperature: 10 – 12 °C

Process:

Handpicking at the optimum of maturity, directly press and fermented with native yeasts in stainless steel tank. Racking after the malolactic fermentation. Aged in a stainless steel tank. Very low levels of sulfite added before bottling.

SO2 Total : 23 mg/L