



The vineyard GAILLAC

The vineyard Gaillac located 50 km from Toulouse in the Tarn country Bastides Albigeois, covers both banks of the Tarn and north to the medieval town of Cordes.. The city of Gaillac was born in 972, but the winery that bears his name was established in the first century BC by the Romans.. Weeks after the harvest, the vineyard has given his soul to the soil. .These are the Benedictine monks of the Abbey of Saint-Michel de Gaillac to the Middle Ages, were the first to organize the vineyard. From the ninth century, the clerics have been able to develop, a patient selections, a wine worthy of good tables of medieval world.

Since the notoriety Gaillac wine has grown steadily in preference always respect the quality, limiting the production and fi délité in its history. Today, more Gaillac is an excellent wine. It is also an expression of the rich culture and authentic du Midi-Toulousain, a messenger of the lifestyle of the South-West.

The vineyard FRONTON

The vineyard Fronton is very old, since it is the Romans who planted the first vines on the terraces overlooking the valley of the Tarn. But in the twelfth century that the vineyard took a historic turn in hosting the vine then "négrette." At that time, the vines were the property of the Knights of the Order of St John of Jerusalem.

They are on the path of one of their crusades, who discovered and reported by Cyprus, a local grape variety, Mavro (black in Greek). Knights implantèrent this variety in their command of the West, including that of Fronton. Over the years, Mavro became négrette and was the origin of the typical wine Fronton, the only region in France, where this variety has fully acclimatized and sustainably.

The Jurançon vineyard

The Jurançon wine region is located south of Bordeaux, near Pau on the foothills of the Pyrenees, in the heart of the Bearn at 200 meters altitude. Jurançon shows its identity through its specific grape varieties, various soils, passionate growers and contrasting climate. The Bearnais climate unities the rigor of the mountains, the mildness of the ocean and the warmth of the south with typical Indian summer. Jurançon is the last appellation of France to commence harvesting: end of October, beginning of November, for the first selective picking.



The Duras

It is one of the oldest vines rehabilitated in 20 years. It gives both colour, flexibility and finesse. It is mainly characterized by aromas recalling pepper or spices. It also lends itself perfectly to the development of Gaillac Rose.

The Mauzac

It is a variety of traditional Gaillac, a multi-faceted: many white wines: dry white, sweet white, effervescent. It is characterised mainly by aromas recalling apples and pears. It gives wines a soft acidity balanced.



The Loin de l'oeil



The elders called because the cluster is equipped with a long stalk and grapes is "far from the eye" which gave birth (an eye-term wine is a bud). This very old variety is reflected not only Gaillac. It brings freshness and flexibility and associated well with the Mauzac

The Cabernets

Fruity, flexible, easily manageable in wine, Cabernet is an aromatic additional support for Madiran wines, while the heat from assagir tannic eldest son of the Tannat. It is ultimately a very von complement to the latter, especially through its roundness and harmony in the mouth. Franc and Cabernet Sauvignon are expressed in different ways depending on the year ..



The Négrette



Varietal elitist, Negrette, if it produces an aromatic wine and structured, has no doubt been abandoned elsewhere because of its particular character larly capricious. Their patience and courage have been rewarded. As soon as it meets local favorite, Negrette deve lop a fascinating aromatic intensity, an intoxicating mixture of violets, cassis, blackberry, raspberry, licorice, pepper and produces a fruity wine, structured and elegant .

The Fer Servadou or Pinenc

It has structure, any round, finishing on fat and fine tannins. It is one of the dominant grape varieties which mark an assembly by perfumes, balsamic ivy, mint, orange peel, evolving ageing on cassis notes very pronounced.



Others grape varieties : le Brauocol, le Gamay, la Syrah, Le Tannat, Le Grand Manseng, Le Petit Manseng...



Tasting notes: Nose delicate with aroms of fresh fruit ,the mouth is sweet and quench,aroms of litchi ,ripe fruit,and in final return of freshness with aroms of pineapple.

Ageing potential: This wine is good for drink or you could wait for 10 years.

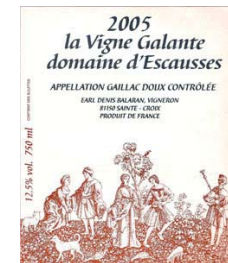
Gastronomy: Serve at 9 10 °C.
A good match for an apéritif ,piece of goat's milf cheese , white meat, roquefort ,melon, foie gras (cooked or semi cooked) ,pineapple.



Tasting notes: Brilliant golden yellow robe. A few green reflections. Dense nose, mixing flower aromas, tropical fruit and honey. Mouth is suave and light, wine is mellow and doesn't overload the tongue.

Ageing potential: Could last 3 to 5 years, but so good young.

Gastronomy: Serve at 6°C. Goes with creamed chicken, or a scallop carpaccio (amazing pairing)



Tasting notes: This is mainly due to the local NEGRETTE grape, which gives an early developing, almost cherry coloured wine. Cabernets (Sauvignon and franc), Syrah and Gamay grow also in this area; these varieties, in minority proportions, lend a bit of spice as well as good keeping qualities to the wine.

Ageing potential: Around 4/5 years.

Gastronomy: It will be very pleasant served with fine local "Sud-ouest" food, like duck or goose, but also beef or lamb.

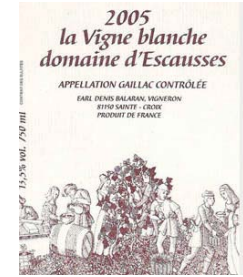




Tasting Notes : Deep and young robe. 1st nose is intense: Animal notes...2nd nose fruity and spicy.....some toasty notes.... Warm nose! In the mouth: structure and fat, full bodied, rich in aromas (red fruits and toast), complete and long.

Ageing potential: Can be kept 1 to 4 years.

Gastronomy: Serve at 14°C /16°C. Try with a roasted pigeon with a sauce made of Gaillac red wine reduction.



Tasting Notes : This rosé, with its clear elegant colour, exudes the powerfully fine aromas of white flowers and small red fruits. It is lively on the tongue, full, but not aggressively so.

Ageing potential: To be drunk within the year.

Gastronomy: Goes with fish as well as sea food ; it can also be served during the summer with grilled and barbecued food. Serve at 10-12°.



Tasting Notes : A fruity wine, expressing its youth in aromas of broom, acacia, honeysuckle and passion fruit..

Ageing potential: Can be laid down for 2 to 3 years.

Gastronomy: Best served between 10-14°C. Serve with seafood, grilled fish, charcuteries, goat cheeses.





Tasting notes: Pale yellow robe, green reflections. In the nose, anis and flower notes, pleasant, fine and nervous. In the mouth, a frank attack, good balance between alcohol and acidity. Acidulated notes on finale.

Ageing potential: Can be kept 2 years.

Gastronomy: Serve at 6°C 8°C.
Try with Rouget terrine with Langoustine sauce.



Tasting notes: Clear yellow colour with glints of green. A clean nose which mixes a flowery touch with fresh grapes slightly reminiscent of muscat;

Ageing potential: To be drunk within the year.

Gastronomie: Goes as well with seafood as with grilled fish or a platter of cold meats
Don't forget it on high days and holidays.
Serve at 8-10°.



Tasting notes: Aromas of honey, ripened exotic fruits, slightly woody with spicy notes, candied peel while keeping its freshness .

Ageing potential: Can be laid down for 10years while keeping its fruity aromas, could be laid down for 20-30 years .

Gastronomy: Best served between 10-14°C
Serve with foie gras, smoked fish, blue cheese, extra matured Beaufort, spicy cuisine (indian chinese) and bitter chocolate cake...

