

ABOURIOU
AOP CÔTES DU MARMANDAIS
OPULENT RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

In the Occitan language, « Abouriou » means early. This grape variety derives its name from its capacity to achieve maturity very quickly. It appears to be the result of a natural sowing because genetic analysis has not been able to define a known relationship. However, it is been told to be a unique descendant of an extinct lineage.

WINEGROWING:

- Grape variety: Abouriou
- Climate: the oceanic influence brings a temperature and wet climate. Summers are hot and dry.
- Terroir: the plots chosen for this cuvée are from type of terroir. 60% are clay-limestone soils (on the left river bank of the Garonne) and 40% are sandy-clay soils (on the right river bank of the Garonne). The vines are on average between 20 and 30 years old.

WINEMAKING & AGEING:

Harvest is done mid-September. The Abouriou being a grape variety with lots of tannins, the goal is to extract the best ripe tannins from the skin without extracting the harsh and green tannins from the seed.

TASTING NOTES:

The fruity notes on the nose are typical for this grape variety. Full with structure on the palate with fresh black fruit aromas (blackberry, black cherry and sloes). The nicely present tannins allow a long and full-bodied finish.

SERVING & PAIRING:

- Service temperature: 16 °C
- Ageing potential: 5 years
- Food pairing: braised red meat, duck, beef, lamb, tagines, strong cow cheese...



EAN: 3760201500453
Weight: 1.48 kg
Natural Cork
Dim: 295 x 87 ø mm



EAN: 23760201500457
Dim: 300 x 265 x 185 mm
Bt orientation: →
Weight: 9.2 kg

6 BT



EUR (80 x 120 cm)
8 layers x 11 cs = 88 cs
Weight: 838 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 1 034 kg / Height: 1.8 m