

ESTELA DAME JEANNE

TANNAT MALBEC

LIQUEUR WINE



Lionel Osmin & Cie

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



PROFILE:

Some of the South-West varieties come in a very wide range of wines. This is the case for the Tannat and the Malbec grape varieties. Given their high sugar content, acid and aromatic components, these grapes are particularly suited for the production of mutated wines such as natural sweet wines.

WINEGROWING:

- Grape varieties: 50% Tannat – 50% Malbec
- Climate: hot and dry microclimate protected from rainfall from the North and East.
- Terroir: more than a terroir, it is the quality of the variety which is required here. We select plots with low yields and with exposure from the South. The labour in the vineyard is thorough to enhance the aromatic range of these wines. The most balanced plots enter this blend. The quality of the grape is identical to the best bottles from our region.

WINEMAKING & AGEING:

The harvest is done by hand with fully matured grapes. The harvest is cooled down to enter a cold maceration phase. Fermentation starts naturally and when the right balance in the mouth is achieved, we proceed with the “mutage” (= fortification) operation of the grape. This operation consists in adding alcohol to stop the fermentation and to block the wine in its current state. A “post-mutage” maceration follows allowing us to extract the richness and the body of the wine. Once drained, the juices are kept in tank or in barrels without oak to not modify the aromatic range. We therefore speak of a reductive fermentation rather than a “vintage” style. After 8 months of ageing, the different tanks are assembled and the resulting wine is kept in vats for an extra two months before being bottled. Then, we put the wines in carboys during September for a year. Bottling takes place without filtration, without fining neither sulphur treatment. Only exceptional wines can be bottled in these conditions with constant oxygen contact, under the light & sun with very hard temperature variations.

TASTING NOTES:

Non-protected by sulphur, a lot of wines would have turned into vinegar, to have “la tourne” as we say in the South-West but...this wine resisted to this violent oxidation. Better than that, it evolved. Over time, ripe fruit flavours turn into deep complexity notes, dried fruits, tobacco, leather, spices...with these rancio aromas typical of this kind of wine ageing. Colour also evolved to have tiles hints & tannins are smoother.

SERVING & PAIRING:

- Service temperature: 14 °C
- Ageing potential: 2 years
- Food pairing: aperitif, cheese, dried fruit, chocolate, cigars...



EAN: 3760201500323
Weight: 1.49 kg
Natural Cork
Dim: 300 x 70 ø mm



EAN: 23760201500327
Dim: 270 x 180 x 330 mm
Bt orientation: ↑
Weight: 9.3 kg

6 BT



EUR (80 x 120 cm)
5 layers x 16 cs = 80 cs
Weight: 767 kg / Height: 1.8 m

VMF (100 x 120 cm)
5 layers x 23 cs = 115 cs
Weight: 1104 kg / Height: 1.8 m