

MAUZAC
AOP GAILLAC
FRUITY DRY WHITE WINE



Lionel Osmin & Cie

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



PROFILE:

This white grape variety appears to originate from the village of Meauzac, close to Montauban. It grew extensively in the Tarn valley up to Gaillac. Like Ondenc, it suffered from the fashion for Bordeaux grape varieties in the twentieth century but it remains an iconic grape variety of the Tarn vineyard because of its versatility (can be used for dry, sweet or even sparkling wines).

WINEGROWING:

- Grape variety: Mauzac
- Climate: atlantic influence alongside some mediterranean influences and the presence of the Autan wind.
- Terroir: clay-limestone soils.

WINEMAKING & AGEING:

Harvest by hand in mid-September followed by a gentle and progressive pressing. Pre-fermentation maceration. Tank fermentation and ageing for 6 months.

TASTING NOTES:

This delicate white wine offers notes of verbena, linden, juicy pear and white fruit. The palate is both round and elegant with a fresh, salty and honey touch.

SERVING & PAIRING:

- Service temperature: 10 °C
- Ageing potential: 2-4 years
- Food pairing: pork chops, chicken cutlets, chicken terrine, fish in sauce, hard cheeses.



EAN: 3760201500484
Weight: 1.47 kg
Natural Cork
Dim: 295 x 87 ø mm



EAN: 23760201500488
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: 830 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 1 025 kg / Height: 1.8 m