



### CUVÉE MATHILDE

Wedding of Syrah and Mourvèdre produced on terraces of schistose pebbles and quartz, Mathilde, granddaughter of the founder gave her name to this beautiful ruby wine.

#### Appellation

AOP Minervois.

#### Grape variety

80 % Syrah and 20 % Mourvèdre.

#### Age of the vines

45 years.

#### Terroir

Old decalcified terraces.

#### Mode of driving the vines

Cordon de Royat.

#### Yield

40 hl/ha

#### Vinification

Selection of harvest at arrival in the cellar, then maceration in whole berries for 20 days at controlled temperature (25°). Tannin extractions are conducted gently and in the presence of oxygen. Blending of the two grape varieties after fermentation and maturing in bottles.

#### Aging

In concrete vat.

#### Tasting notes

Deep purple colour. The nose dominates notes of red fruits that evolve towards candied prune and truffle on the finish.

#### Food matches

Serve well with red meats, stews, game and all cheeses.  
Serve at 16 – 18°C.