



THE SECRET OF MATHILDE

It all began with a morning of harvest to follow the gestures of my passionate grandfather, a little magician also where I plunged my hands in a barrel of small, chubby grains to extract the juice.

Thus, since that sunny day, my priority is the success of my cuvée whose secret I keep.

I invite you to follow the solar cycle of the vine and taste its fruit.

Appellation

AOP Minervois

Grape varieties

70% Syrah, 15% Mourvèdre and 15% Grenache

Age of vines

10 and 40 years

30% of young vines classified as PDO Minervois La Livinière and 70% of old vines classified as PDO Minervois.

Terroir

Old decalcified terraces with pebbles and clay-limestone soil with the mother rock at 1m depth.

Mode of driving the vines

Cordon de Royat and Guyot with six eyes.

Performance

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.

Assembly of grape varieties after fermentation.

A part is raised in oak barrels of 2 -3 wines from the forest of Tronçais.

Tasting notes

Deep purple colour. The nose dominates notes of red fruits and a hint of spices that evolve towards candied prune and truffle on the finish. Silky and balanced mouth, ending on slightly vanilla tannins.