



## Maurival Blanc Sec 2020

### AOP Gaillac Premières Côtes



**Soil type:** Chalky clay, South South East exposure.

**Grape varietals:** 100% Mauzac

**Average age of vines:** 25 years

**Vinification:** Skin contact, gentle pressing, temperature controlled vinification, ageing 8 month on lees in stainless steel tank.

**Color:** Gold with green hues

**Bouquet:** White flowers (acacia, elderflower, hawthorn) with butter and hazelnut hints. Finesse and elegance blossom when given time to breathe a bit

**Taste:** Generous and well-rounded, typical of Mauzac with good length and remarkable minerality on the finish, driven by limestone rich vineyards of the higher quality appellation Gaillac Premières Côtes

**Ageing Potential:** Very pleasant to drink young and after breathing a bit but able to age 4 to 5 years.

**Food Pairing:** Hard rind cheeses (Comté, Aged Swiss), grilled lobster, chicken