

Méthode Ancestrale

AOP Gaillac Ancestrale



Soil type : Chalky clay, south east exposure.

Grape variety : White Mauzac.

Average age of vines : 30 years.

Vinification : "Method Ancestral": Pressing and fermentation at low temperature than filtered. When well balanced between sugar and alcohol, bottling takes place. Wine kept in bottle for 4 months, after deposit is taken off.

Colour : Pale green with golden reflections; fine and numerous bubbles.

Bouquet : Green apple.

Taste : Fresh and supple, fruity with residual sweetness.

Temperature : At around 5°C.

Ideal with : Aperitif, dessert or in the after-noon.

Production : 3 000 bouteilles.