

Maurival Blanc Sec

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

Production : 5 000 bouteilles

Distinction : *Médaille d'Or 2016 du concours des vins de Gaillac. 2014*
Médaille d'Or 2019 du concours général agricole de Paris. 2017

Sommeliers Choice Awards : 97 points, Double Gold Medal 2020, Wine of the year by country, White wine of the year.