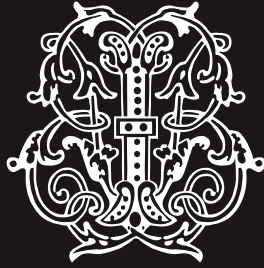


GOURGASSE



IGP PAYS D'OC

GRAPE VARIETIES:

A blended of 50% Cabernet-Sauvignon, 25% Syrah and 25% Marselan.

TASTING NOTES:

It will be a marvellous accompaniment for red meat, game and cheese.

To appreciate this wine fully, we recommend that you decant it.

VINIFICATION AND AGING PROCESS:

The grapes are harvested at maturity (13% on average).

The harvest which is totally de-stemmed is carried out by machine during the morning.

Traditional vinification:

The alcoholic fermentation lasts a week.

The fermentation temperature will be maintained at between 25°C and 28°C (77 - 82.5°F).

Rack and return and turbo-pigeage will be carried out daily during the 8-day duration of the alcoholic fermentation. The malolactic fermentation and the maturing process will be done in concrete tanks.

Special feature: this wine will not be fined, but will be lightly filtered before being bottled.

SERVING TEMPERATURE:

Serve at around 18°C (64.5°F).



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