

# GOURGASSE



## VDP COTEAUX D'ENSÉRUNE

### GRAPE VARIETIES:

A "cuvée" composed of a unique blend bringing together the best of the Marselan, Syrah and Petit Verdot.

### TASTING NOTES:

The hue is deep black with purple tints.

The powerful and complex nose is redolent of blackcurrant, cooked with mocha, caramel and violet-flavoured liquorice.

Fatness and fleshiness are the first impressions we have when we taste it. The velvety tannins complete the harmony and the subtle balance of this rare and precious wine with a finish dominated by sweet touches of toffee.

It will accompany favourably game, dishes in sauce and selections of matured cheeses.

### VINIFICATION AND AGING PROCESS:

The grapes are harvested at full maturity (13.5% on average). The harvest which is totally de-stemmed is carried out at night by machine.

The alcoholic fermentation will last for 8 to 10 days during which rack and return and turbo-pigeage will be done regularly. The fermentation temperature will be maintained at between 27°C and 29°C (80.5 - 84°F).

After that, a long maceration lasting for 28 days will be carried out, and the malolactic fermentation will take place with the pomace.

The wine will then be matured for 24 months in French-oak casks.

Special feature: the Métisse cuvée is bottled only in exceptional vintages: so far 2003, 2006 and 2011.

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

### SERVING TEMPERATURE:

Serve at around 18°C (64.5°F).



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