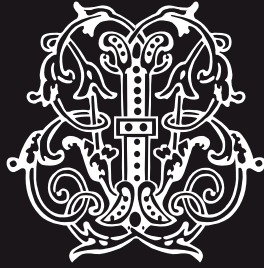


# GOURGASSE



## IGP COTEAUX D'ENSÉRUNE

### GRAPE VARIETIES:

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

### STORY:

"Maméto", meaning grand-mother in Occitan, was the nickname given to my grand-father who was the hooker of the ASB (Béziers rugby club) in the 1930's, thanks to or because of an anecdote going back to 1937.

### 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 28 days will be carried out, and the malolactic fermentation will take place with the pomace.

The wine will then be matured for 12 months in French-oak casks.

Special feature: this wine will be neither fined nor filtered.

### SERVING TEMPERATURE:

Serve at around 18°C (64.5°F).



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