

# ALTUGNAC

## "Mauzac in a Bottle"

VIN DE FRANCE

### GRAPE VARIETY

100% Mauzac

### TERROIR

We select 3 Mauzac plots, planted at an altitude of 350 meters, facing the Pyrenees. These young vines (10 years on average) are located on clay-limestone soils and facing due east.

### VINIFICATION

The grapes are harvested manually, then vinified with indigenous yeasts. Malolactic fermentation is carried out. The wine is then aged in old barrels for 10 months, under-drawn before the harvest. Bottling took place in mid-November 2021.

### TASTING NOTES

Emblematic grape of the Region, Mauzac is a particularly aromatic grape variety. It is a juicy, fresh wine with notes of apples and pears which provides immediate pleasure.

### FOOD PAIRING

It can be enjoyed on its own as an aperitif. It can accompany sushi, a fillet of mackerel on the barbecue ...

*1 220 bottles produced for the 2020 vintage.*

