

**AOC GAILLAC**  
**CHATEAU LABASTIDIE RED 2007**

**- Grapes:**

40% Duras, 20% Braucol  
20% Merlot, 20% Syrah

**- Wine Making:**

Traditional, de-stemmed harvests.  
Maceration from 15 to 18 days at controlled temperature (26 ° - 29 °).  
10% of the harvest has been ageing in French oak barrels for 6 months in the quiet darkness of a cool cellar (12 months).

**- Tasting notes:**

Deep and shiny red color with purple shades.  
Complex and powerful nose of ripe red fruits (blackcurrant, raspberry), spices and liquorice.  
In the mouth, the attack is fresh and lively with plump tanins and the finish is quite sustained.

**- Food Pairing:**

With stewed meat and game, cheese.

**- Service:**

Served from 16 to 18 ° C.

**- Ageing Potential :**

8-10 years.

