

AOC GAILLAC
CHATEAU LABASTIDIE RED 2009 (OAK-AGED)
Les Vieux Chênes

- Grapes:

40% Fer Servadou, 30% Syrah,
20% Merlot, 10% Cabernet

- 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 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 tannins and the finish is quite sustained with
some notes of Moka.

- Food Pairing:

With stewed meat and game, cheese.

- Service:

Served from 16 to 18 ° C.

- Ageing Potential :

8-10 years.

