

AOC GAILLAC
CHATEAU LABASTIDIE RED 2009

- 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 °).
Turbopigeage and daily pumping.

- 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.
This wine has a nice tannins / fruits balance
that begins to be expressed fully.
Its elegant but dense structure gives this
vintage a very good aging capacity.

- Food Pairing:

The Gaillac Château LABASTIDIE red 2009 is married
to the Brie de Melun but goes very well with other cheeses,
poultry and red meats.

- Service:

Served from 16 to 18 ° C.

- Ageing Potential :

8-10 years.

