

Maby  
domaine



## Vin de Pays « Baroques » 2015

### VINEYARD LOCATION (2 hectares):

Gravelly soils on the commune of Pujaut

### GRAPE VARIETIES: Cinsault / Syrah

### AVERAGE AGE OF THE VINEYARD: 27 years

### DATE OF HARVEST: From September 30<sup>th</sup> to October 1<sup>st</sup> 2015

### YIELD: 62 hl / hectare

### VINIFICATION:

- De-stemming
- Maceration for 5 weeks
- Daily racking
- De-vatting and end of fermentation

### MATURING: Stainless steel vats

### BOTTLING: April 2016 (16, 000 bottles)

### DISTINCTIONS:

- Recommended by the Guide Hachette 2015: 1\*
- Recommended by the Guide Gilbert and Gaillard 2017 (87/100)

## TASTING NOTES

### TASTING

« Colour: young ruby. A crisp nose with notes of fruit of the forest. The palate is remarkably fresh and soft, revealing a mischievous range of fruit. The finish participates in the aromatic freshness (liquorice). The perfect partner for a picnic. » (Guide Gilbert & Gaillard 2017)

### PAIRING

- Summer barbecues
- Delicatessen

### SERVING TEMPERATURE:

From 16 to 17°

### KEEPING:

5 years