MAURY TUILÉ AOP Maury Tuilé

Heritage



Winegrower's note

Ideally located in a 17-km long natural corridor between the Corbières hills and the first foothills of the Pyrenean massif, Maury is, thanks to its terroir, an exceptional wine. The sun, a fundamental element of the Mediterranean climate, which shines 280 days a year, is one of the qualitative characteristics of Maury winemaking. The low yield, of 27 hl/ha, is an additional guarantee to its guality.



The grapes are harvested when perfectly ripe. For this purpose, a regular tasting of the berries is carried out before the harvest. The harvest is manual, and the grapes are de-stemmed on arrival at the winery. The winemaking is traditional and the mutage is carried out "sur grain", i.e., before pressing. This technique can only be carried out if this is a high-quality harvest. The vatting period is long, about 30 days, then a delicate pressing is carried out in a pneumatic press in order to obtain only the best juices. The wines are matured in barrels of different capacities, of 225 or 350 liters, for 1 year. Finally, they are matured in bottles in an underground cellar for 12 months.

Tasting notes

The wine has a deep colour with tiled reflections.

The powerful nose is marked by black fruits such as blackberry, blackcurrant and prunes.

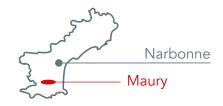
The palate is very fine with a good length, notes of "stewed" fruit, a very nice liveliness and ends on a spicy finish.

Serve chilled on Roquefort cheese, fresh fruit salad, gingerbread or pastries.



Grape varieties

Grenache noir





UD DE FRAN

GERARD BERTRAND

MAURY TUILÉ Appellation Maury Juile Prot

VIN DOUX NATUREL

https://en.gerard-bertrand.com/products/maury-vin-rouge-2010