

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 the Maury winemaking. The low yield, of 27 hl/ha, is an additional guarantee to its quality.



Winemaker's note

The grapes are harvested when they are 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 as soon as they arrive 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 the harvest is qualitative. 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 colour is deep with tiled reflections.

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

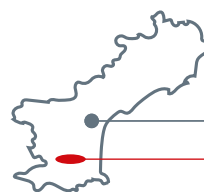
The palate is very fine with a good length, notes of "stewed" fruit, a very nice liveliness and ends on a spicy finish.

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



Grape varieties

Syrah, Grenache, Carignan



Narbonne

Maury



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