



EVERY BOTTLE



TELLS A STORY

## DOMAINE DU MOULIN MÉTHODE ANCESTRALE MAUZAC

### TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Southwest France
<b>Sub-Region</b>	Gaillac
<b>Producer</b>	Domaine du Moulin
<b>Vintage</b>	NV
<b>Composition</b>	100% MAUZAC
<b>Alcohol</b>	12%
<b>Certifications</b>	Environmentally Friendly
<b>Press</b>	88 points Wine Enthusiast

#### WINEMAKER NOTES

Produced according to the old traditional method in Gaillac of finishing the wine's first fermentation in the bottle, this wine also offers a traditional local white grape: Mauzac. This wine develops green apple aromas, and should be enjoyed as an aperitif or with desserts, to be served very chilled.

#### TASTING NOTES

A medium-dry wine, with attractive sliced apple fruit and a crisp edge. It is a delicious apéritif for those who prefer sparkling wines that are not completely dry.

#### VINEYARD

The vineyard is located on the Tarn's right bank, on clayey-chalky soil.

#### VINIFICATION

Hand harvested on the old Mauzac patches of land. The grapes are harvested at between 11 and 11.5 degrees Celsius to keep all the freshness and green apple aroma of this variety. Low temperature fermentation to bring out the Mauzac aroma even more. The fermentation is stopped in cold conditions, then to finish the fermentation the wine is bottled (methode Gallaicoise or ancestrale) without the addition of liquor.



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## PRESS

"Gaillac's local Mauzac grape lends itself extremely well to this medium-sweet style of wine. Full of spice and apple flavors, the wine is delicious as an aperitif. The méthode ancestrale involves bottling a partially fermented wine which then finishes its fermentation in bottle. Drink this attractive wine now." - *88 points, Roger Voss, Wine Enthusiast*

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