



VIGNOBLES
MARIE MARIA

À MADIRAN - FRANCE

ARGILO 2014
AOC MADIRAN
TERROIR ORIGINAL

PARCEL DETAILS

Grape Variety: 100% Tannat

Density of Planting (vines/ha): 4000 to 5000

Yield hl/ha : 40

Terroir : Argilo 2014 is produced from grapes grown in the clay-limestone foothills of the Pyrenees on a terroir which is both exceptional and geologically unique to Madiran. Covering the steepest hillsides of the appellation (with gradients of 20% to 40%) and with a west to south-westerly exposition ensuring a cool climate, conditions in which the Tannat grape variety can express its natural juiciness and power are optimal.

A temperate, oceanic climate reigns in the foothills, with mild winters; hot, stormy summers and long, sunny Indian summers.

VINEYARD MANAGEMENT

Pruning Technique: Single and Double Guyot pruning, leaving eight buds.

Vigour Control: April to September.

Alternate rows are grassed over and every other row is ploughed at the end of the winter. Grassed over/ploughed rows are alternated on a yearly basis.

Bud-removal: Early May

Leaf-removal: June – Manual leaf removal on morning sun (east) side only.

Canopy Management: May - July

Crop-thinning: July – early August

Maturity Control: September

Harvest: Mid October. Grapes are picked manually.

VINIFICATION

De-stemming – crushing.

Cold maceration for a period of three days.

Moderate extraction (two gentle pump-overs at the beginning of the alcoholic fermentation process).

A long maceration period, soaking for 4 weeks.

Press wine put aside.

Malolactic fermentation takes place in tank before the wine is barrelled with no drop in temperature.

Period of Elevage: 15 months in oak barrels (1/3 new, 1/3 2nd-fill and 1/3 3rd-fill)



TASTING NOTES

A deep, dense, albeit young, colour.

A subtle nose of minerality, blackcurrant and liquorice (Zan confectionary).

Powerful and easy drinking, held together on tides of tightly-structured, light tannins which hit early on the palate.

Liquorice and spicy aromas carry the wine to its long, chalky finish in which the evolution of black truffle - which will become Argilo's defining note over the next twenty years - can just be discerned.

FOOD/WINE PAIRINGS

Dry-aged rib of beef, shoulder of Pyrenean lamb, roast wild duck, Gascony black pork terrine, beef carpaccio with pepper and black olives.

APPELLATION MADIRAN AOC *Les expressions du terroir*



ONE TERROIR, A TRINITY OF TERROIRS

The appellations Madiran (red) and Pacherenc du Vic-Bilh (whites) are situated in the Vic-Bilh region nestled in a meander on the left bank of the River Adour. Straddling the borders of three départements, the Gers, the Hautes-Pyrénées and the Pyrénées-Atlantiques, they cover five parallel hills which are orientated from north/north-west to south/south-east.

We work on parcels planted on the three principal terroirs of the Madiran

appellation: the Nappe de Maucor situated on high-altitude plains and composed of pebbles; the gravelly-clays of the hillsides and the clay-limestone soils of the steep, west-facing slopes.

