



VIGNOBLES  
**MARIE MARIA**

À MADIRAN - FRANCE

**GREVIERE 2012**  
AOC MADIRAN  
TERROIR ORIGINAL

**PARCEL DETAILS**

**Grape Variety:** Tannat, Cabernet Sauvignon

**Density of Planting (vines/ha):** 4545

**Yield hl/ha :** 45

**Terroir :** The grapes producing this wine are grown on a terroir that is geologically unique to Madiran, ancient gravelly-clay soils which favour water drainage. These soils are predominately found midway up the appellation's very steep slopes and express classically Madiran at its most noble. An oceanic, temperate climate with mild winters and hot, stormy summers.



**VINEYARD MANAGEMENT**

**Pruning Technique:** Single Guyot

**Vigour Control:** April to September: throughout the vegetative growth period. Grassed over, often naturally, to provoke slight hydric stress during the summer. Reduced nutrition of vegetation to privilege that of the grapes and obtain a better maturity. At the end of the winter, every other row is ploughed. Ploughed/grassed over rows are alternated on a yearly basis.

**Bud-removal:** Early May.

Removal of all secondary buds – Careful cleaning of head of trunk.  
- Thorough de-suckering.

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

**Canopy Management:** May-July

Care is taken that shoots do not lie along the wires.

A large leaf area of approximately 1.3-1.4m for the Tannat and 1.1-1.2m for the Cabernet, with restricted depth of canopy.

**Crop-thinning:** July - Early August.

Spreading and aerating of fruit and removal of squashed up clusters.

**Maturity Control:** September

Allows for full phenolic maturity to be reached so as to have ripe tannins without passing a point of over-maturity.

**Harvest:** Early October. Manual.

## VINIFICATION

De-stemming - crushing

Skin contact in thermo-regulated tanks, moderate extraction during the first third of the alcoholic fermentation period in order to extract only ripe tannins from the skin.

Malolactic fermentation in tank during liquid phase.

Elevage: 12 months in oak barrels of which one third are new, one third are 2nd fill and one third are 3rd fill to bestow aromatic complexity and volume.

## TASTING NOTES

A deep, intense garnet-red.

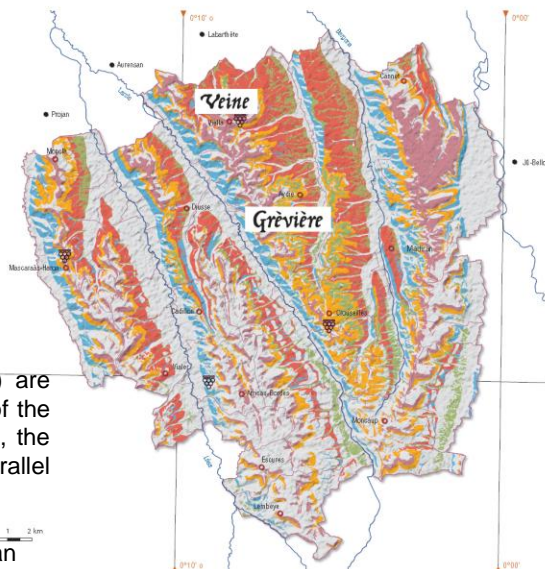
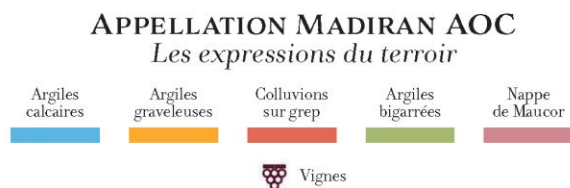
Elegant, powerful, blackcurranty nose.

Structured tannins, fresh on the palate, a generous finish on notes of liquorice sticks.

A fine example of a classic Madiran

## FOOD/WINE PAIRINGS

7 hour leg of lamb, grilled red meat, duck breast.



## 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.