



Champagnes & Châteaux
QUALITY SINCE 1989

MAURY GRENAT, VIN DOUX NATUREL, 2018 MAS MUDIGLIZA

Inspired by his vinous experiences in Bordeaux, Dimitri Glipa decided to settle in the Fenouillèdes in 2006. He works his magic particularly with Grenache Gris and Noir, as well as Syrah and Carignan. Purity, intensity and complexity abound in the stylish wines, coming from Dimitri's 10 hectare estate, where his 'vieilles vignes' have an average age of 60.

Grape: 100% Grenache Noir

Vineyard & Vinification Note:

Soil and terroir: Vineyards on Maury. Schistose marl and limestone clay exposed North 250 m

Age of vines: Approximately 30 years old
Budding on plot selection. Leaf removal and thinning on plot selection
Grapes harvested in 8 kilo boxes. Grapes sorted on plot if needed. Berries sorted on sorting table after destemming.

Parcel selection

Vinification in stainless steel vats of 48hl. Fortification of grapes (Maury is obtained by fortification of the fermenting wort. The wines are produced from grape must with a minimum natural sugar content of 252 grams per litre. The fortification is achieved by providing neutral alcohol of vinous at least 96% vol., subject, assessed by pure alcohol, 5% minimum and 10% maximum volume of must implemented. The fortification process is carried out before 31 December of the year of harvest must).

Pump-overs done depending of the tasting. Maceration of 20-25 days. Direct run off into French oak barrels.. Aged 10 months in 225 litre barrels

Tasting Note: Very rich sweet fortified red wine with prune, mocha, caramel and herb flavours.

Food Pairing: An exceptional partner to chocolate, foie gras and strong cheeses, particularly blue cheeses.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

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