



M A S D E L M A S



MARIE DELMAS 2017

Grenache Blanc/ Macabeu
AOP Côtes du Roussillon Vieilles vignes

Natural wine



GRAPE VARIETIES

60% grenache blanc, 40% Macabeu

The quality level requires us yields 25 Hl/HA available for the 2017: 2000 bottles with D  m  ter labe  l.

SOILS & CLIMATE

The shallow clay-limestone hillsides with a schist basement are at an altitude of 100 m to 200 m. The vines and their grapes are exposed South and take full advantage of the benefits of a generous Sun and a wind which guarantee us a healthy harvest.

VINIFICATION

Harvest is carried out by hand, in boxes of 10 Kg, which are developed in a cold room for 24 hours. It follows a direct pressing, a cold settling and a fermentation at low temperature with Lees on the Lees. The two grapes are harvested and vinified separately with different maturities in a way to make bold and freshness.

ADVICE OF TASTING

This white wine has aromas silky and female which enhance flowers (Narcissus, flower of ash, Basswood) and fruits also (Apple, citrus). The nose is silky and mouth clean and fresh. His fat gives him a good length at the end of mouth. Its aromas of citrus fruit, anise and fennel bring liveliness. It is drunk fresh (12 / 14    C) as an appetizer or on dishes like Fried Calamari, seafood, chiperons them in ink or a P  lardon yet.