

LE TEMPS DES VENDANGES



2016 White

List: \$78.95 **Sale:** \$63.96

Varietal: 60% Sauvignon Blanc, 40% Loin de L'oeil

IGP

Comté Tolosan

Wine Making

Grapes are picked at optimum ripeness. Selection process starts as soon as the grapes are pressed. Cold settling of the must. Slow fermentation in vat at 16-18°C and aging on the lees.



2016 Moelleux

List: \$78.95 **Sale:** \$63.16

Varietal: Gros Manseng

IGP

Comté Tolosan

Wine Making

Manual trellising and removal of unwanted shoots (épamprage), mechanic trimming and leaf removal. The harvest occurs at the end of October, de-stemming and pressing at low pressure. This Gros Manseng is matured on fine lees in barrels during a few months creating roundness and a balanced complexity.



2016 Red

List: \$78.95 **Sale:** \$63.96

Varietal

60% Malbec, 40% Merlot

IGP

Comté Tolosan

Wine Making: Traditional vinification with most advanced techniques: control of temperatures, optimal maturity. Aging and fining in stainless steel tanks.

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY