



Nadia & Cyril
BOURGNE

DOMAINE
LA MADURA
SAINT-CHINIAN

GRAND VIN White 2013

Vin de Pays d'Oc

Soil:	Clay-and limestone
Grape variety:	Sauvignon 90 %, Piquepoul 10 %
Harvest:	By hand, in small crates, with sorting
Harvest start date:	September 12
Vinification:	Slow pressing – Settling Fermentation in 1-wine barrels (50 %) and 2-wine barrels (50 %)
Maturing:	In barrels on the lees, with stirring
Alcohol content:	13,5 % vol.
Packaging:	75 cl Bordeaux bottles

Tasting notes:

A powerful, complex wine that combines citrus fruit and gun-flint aromas with hints of smokiness.

On the palate, it also reveals candied fruit and roasted hazelnut aromas, sustained by its density and fleshiness, that linger on a fresh and very persistent finish.

Tasting suggestions:

This wine will achieve its full expression at a temperature of around 12 to 14 °C and is at its best if aerated and even decanted in its youth.

Its strength means that it can accompany a wide range of dishes. Try serving it with fish in sauce, white meat or pressed cheeses. Or how about something more original, such as a chicken tajine with preserved lemons.

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