TECHNICAL TASTING SHEET

# La Galope MALBEC



La Galope, the serious French wine that doesn't take itself too seriously.

La Galope wines are born from the rich, beautiful vines in Domaine de l'Herré: a superb and vast 130 hectares estate located in the heart of Gascony, at the foot of the Pyrenees, South-West France. Each of our wine experts is as dedicated as our owner – Pascal Debon – to a philosophy of excellence, put into practice with the utmost respect for the local environment. The Gascony region is a unique microclimate, where the fawn, soil and climate work in harmony to produce our award winning wines.

Like The Three Musketeers, La Galope is about more than just excellence or international recognition, we're about bon vivant indulging, having fun and doing it all with a dash of good humour.

## • VARIETY AND APPELLATION

100% Malbec, IGP Pays d'OC

### • ANALYSIS

DEGRÉ	13,0 % vol
ACIDITÉ TOTALE	3,5 g/l
SUCRES RÉSIDUELS	4,0 g/l

### • VINEYARD

TERROIR : terraces made of limestones PLANTING DENSITY : 4000 vines per ha AVERAGE AGE OF VINES : 25 years YIELD : 60 hl/ha

#### LOCATION

The grapes of Malbec come from a vineyard locatnear Béziers in the Languedoc region. The weather Mediterranean and grapes enjoy a summer warm tempered by a wind of autan until their complete maturity.

### • ELABORATION

VINE GROWING : bud pruning, excess leaf removal HARVEST : mechanical with optical sorting WINE PRODUCTION : heat maceration before fermentation. MATURING : 6 to 12 months in vats



# TASTING

**Colour** Violette.

#### Nose

Bouquet of red fruits and blackberries enhanced by hints of roasted scents.

# Palate

The palate is marked by a full bodied structure and soft tannins , enlivened by a delicate freshness.

### Pairings

To enjoy with a tasty grilled rib of beef.

**Temperature** Serve at 16-17°C