



# DOMAINE JULIETTE AVRIL



## *Cuvée Maillys* **AOP Cairanne**



**Soil:** *Clayey soils and rolled pebbles*  
**Surface :** *10h*  
**Grapes varieties :** *Grenache, Syrah, Mourvèdre*

**Vinification:** The grapes are mixed at the time of harvest. Fermentation lasts approximately 15 days for a destemmed harvest, with the wine being pumped over the cap 2 to 3 times per day and at a temperature of 26 °C maximum. Malolactic fermentation then takes place in a concrete tank.

**Length of storage:** 5 years



**Degustation:** The color presents a beautiful ruby robe with still a zest of dark purple on the meniscus, sign that the wine is approaching slowly of his maturity. The first nose reminds tertiary aromas of leather and meat delicately smoked; then comes scents of undergrowth. In the mouth that is immediately an impression of freshness which takes the palate. That is round, ample, and generous! The tannins are soft and well ripen, no aggressivity there. The acidity is in perfect harmony with the structure of the wine and generates a mid-palate which increase the depth and the persistence of this Cairanne. More spicy notes appear then, bringing a certain complexity to this wine which will fit perfectly on duck slivers, filet mignon or on lamb.

Do not serve too fresh, preferably around 18° C than 16 or 17.



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