



# TECHNICAL SHEET

## AOP GAILLAC – Château Palvié

### "Les Secrets du Château Palvié" (*sweet doux*)

**J**erome Bezios took over the family estates about 20 years ago. Since then, he has deeply invested in new technologies (temperature control, filtration...), in traditional methods (manual harvest, work on the soil...) and in a competent team in order to tend to an optimal quality as much in the production than the winemaking.

« La Croix des Marchands » extends over 30 hectares on a gravel soil.

The vines produce a wine fruity and spicy, very representative of the appellation. Their historical location provide evidence of a wine-producing activity dating back more than two thousand years!

The vines of « Château Palvié » are much older and stretch over 22 hectares on a clay-limestone soil. They offer a wine richer and stronger which can easily age.

The excellent reputation of both estates make them among the best domains of the Gaillac appellation. For more than 10 years they are labelled Terra Vitis, and now also HVE level 2 (High Environmental Value), which answer perfectly quality criterions and respect of the terroirs and environment.

**Grape varieties:** 50% Loin de l'Œil, 50% Muscadelle

**Alc. by Vol.:** 12% Vol.

#### **Harvest and vinification:**

Grapes harvested at overmaturation in October.

Slow fermentation at low temperature in oak barrels.

Aged 10 months in new oak barrels.

#### **Tasting notes:**

Color intense and bright.

Very expressive nose, candied orange evolving with beeswax.

The mouth is supple, with a great length, and expresses candied fruit and honey aromas.

This late harvest has a beautiful finesse and complexity.



**AOP Gaillac  
Château Palvié**



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