



TECHNICAL SHEET

AOP GAILLAC – Domaine Croix des Marchands

"Dry white"

(dry white)

Jerome 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: 60% Mauzac, 40% Muscadelle

Alc. by Vol.: 12% Vol.

Harvest and vinification:

Grapes harvested at optimal maturity.

Vinified at low temperature with CO2 to preserve the freshness and the aromatic potential.

Tasting notes:

Bright light yellow color with green hints.

The nose unveils green apple and then a touch of flowers.

Very elegant in the mouth, with a nice balance between acidity and substance.



AOP Gaillac
Domaine Croix des Marchands

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