



TECHNICAL SHEET

AOP GAILLAC – Domaine Croix des Marchands

"Fraicheur Perlée"

(dry white fizzy)

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: 34% Muscadelle, 33% Loin de l'œil, 33% Mauzac

Alc. by Vol.: 12% Vol.

Harvest and vinification:

Harvested by hand at optimal maturity.

Vinified at low temperature under CO2 to preserve freshness and the aromatic potential of the wine.

Early bottling to preserve the gas and the flavors

Tasting notes:

Pale yellow color with green sheen.

Beautiful fruity green apple flavors leading to floral notes.

Elegant in the mouth, well-balanced with slight acidity and fresh fruit notes.



AOP Gaillac
Domaine Croix des Marchands

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