



TECHNICAL SHEET

AOP GAILLAC – Domaine Croix des Marchands "Methodes Ancestrales"

(sparkling)

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: 100% Mauzac

Alc. by Vol.: 10% Vol.

Vinification:

The "Methode Ancestrale" is a sparkling wine production method using yeasts and sugars of the grapes only, as opposed to the "Traditional Method" (Champagne, Cava, Prosecco,...) approach where selected sugar and yeast is added.

The first fermentation is slowed down and paused by the cold, retaining a sufficient sugar content.

The second fermentation in the bottle, which generates carbon dioxide bubbles in the wine, is practiced using only sugar that remained after the first fermentation.

Tasting notes:

Pale yellow color with green sheen and intense nose of pear and medlar.

Fine and elegant foam, beautiful acidulous and fruity expression.

Wine combining freshness, roundness and the typical pear and apple notes of the Mauzac grape variety.



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