



TECHNICAL SHEET

AOP GAILLAC – Domaine Croix des Marchands

"Vieilles Vignes"

(red)

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: 50% Syrah, 50% Brauocol

Alc. by Vol.: 12% Vol.

Harvest and vinification:

Harvest by hand at optimal maturity.

Long maceration for 4 weeks.

Aged 12 month in oak barrels (30% are news).

Bottled 18 months after the winemaking process.

Tasting notes:

Perfect harmony between the rustic and fleshy aromas of the Brauocol, the complexity of the Syrah, and the slightly wooded touch of the oak barrel.



AOP Gaillac
Domaine Croix des Marchands

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