

LEGEND VINTAGE MAURY 1939

AOP Maury

Ultimate experience



Winemaker's note

The soils of Maury are composed of schist and marl from the Secondary Era, the layered structure of which allows the roots to dig down into the ground to find the moisture they need to feed the vines. The black colour of the soil soaks up the heat during the day and then releases it overnight, thereby helping the grapes to develop very high sugar levels.



Winegrower's note

Maury wines are fortified on the whole grains, meaning that alcohol is added (fortification). When this alcohol is added to the fermenting must, the fermentation process stops. The mixture is left to macerate for up to three weeks to achieve optimal extraction of the anthocyanins, tannins and flavour, thereby producing wines with great ageing potential.



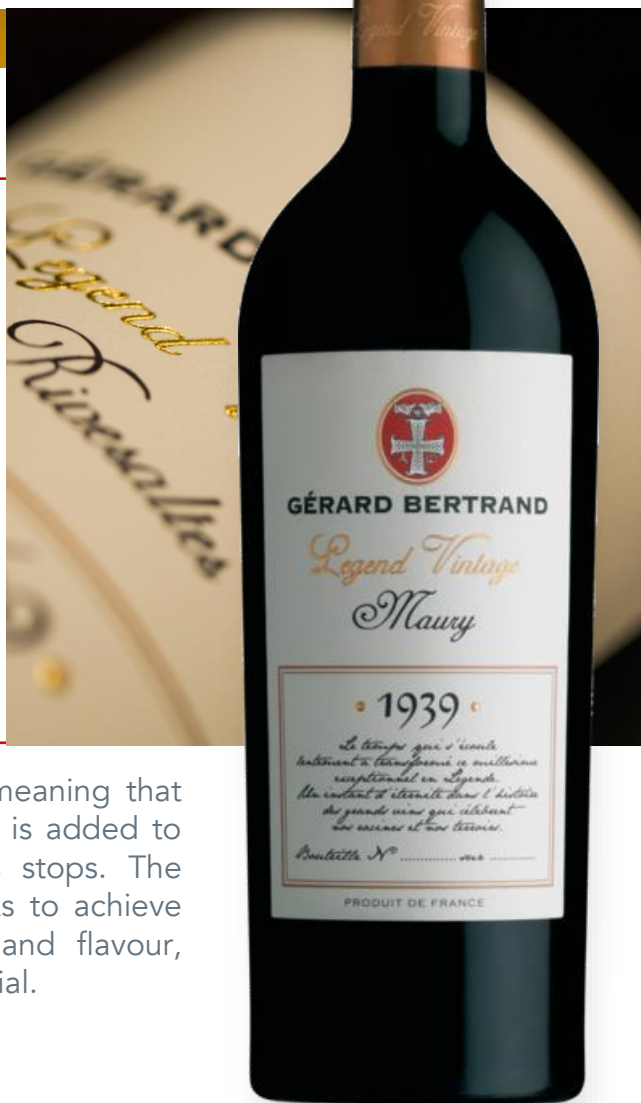
Tasting notes

A beautiful mahogany colour with brilliant tints.

This Maury offers evocative notes of prune, currants and fig, developing towards subtle scents of tobacco and pink peppercorns. The palate is backed up by nicely rounded, harmonious tannins with a long-lasting finish.

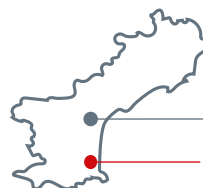
This is a powerful wine, particularly representative of the steep, sun-drenched terroir of Maury.

Best served with Roquefort cheese, chocolate puddings or fruit.



Grape varieties

Grenache



Narbonne

Maury



GÉRARD BERTRAND