

MAUZAC 2021 – Dom. Gayrard

PRODUCER Domaine Gayrard is managed by Pierre Fabre and his wife Laure with 27 hectares under cultivation. Organic conversion started in 2016 for the white wines and 2018 for the reds.



implemented since 2019.

APPELLATION Gaillac AOP

WINE REGION Located close to the Tarn river, Domaine Gayrard estate is marked by a diverse terroir and landscape dominated by oak trees and truffles. The property sits on limestone plateau and extends like a promontory near the town of Albi, occupying a land marked with a long wine-growing tradition.

ALTITUDE 300 meters above sea level .

SOILS Alluvial soil marked by limestone

VARIETAL 100% Mauzac

AGE OF THE PLANTS: 10 years

PLANT DENSITY: 4000 /ha

YIELDS PER HECTARE : 50 hl /ha

TRAINING SYSTEM : cordon royat

HARVEST Manual in September (3rd week)

VINIFICATION The must ferments in stainless steel vats (60 hl) with indigenous yeast (no inoculated yeast) at low temperature (16°C – 60°F).

The wine ages for 3 months in stainless steel vats and is bottled February. In the cellar no clarification, filtrations and other invasive cellar manipulations. A tiny quantity of sulphites is added after fermentation and before the bottling.

BOTTLES PRODUCED 10.500 bottles

ALCOHOL BY VOL. 11%

WINE DESCRIPTION Light golden robe at sight with green reflects. The nose displays slight apple, quince and citrus aromas.

SERVICE TEMPERATURE 7-8 °C

FOOD PAIRING Carpaccio, salads, poke bowls...

Certification: Organic certified. Biodynamic practices