THE BRAND

GAVELOT was born from our winemaker's dream: to marry the elegant French style of winemaking with the vibrant Southern expression.

TERROIR

The Pays d'Oc has a long history of winemaking traditions. Originally introduced by the Greeks, it is the oldest wine region in France. The Romans continued to develop the wine trade during their reign over the Mediterranean regions. In the Middle Ages, it was local monks who developed modern techniques still used today.

Malbec originally comes from the South of France. To craft this original Malbec, our winemakers selected some of the coolest Pays d'Oc vineyards. These highly-adapted terroirs, located on high slopes, are influenced by the Pyrenean mountains and Atlantic Ocean. Growing season in this area is very long, leading to an exceptional aromatic persistence of fruit.

WINEMAKING

The grapes are harvested once they reach a perfect balance of acidity and sugar. They are sorted and destemmed. Maceration is managed at a temperature of 26/28°C in small stainless-steel tanks, allowing for precise winemaking. Floating skins are regularly pushed down into the juice. This soft extraction technique is called "Pigeage". The wine is aged on its fine-lees for five months before being carefully filtered and bottled.

WINEMAKER'S NOTE

Lovely glossy ruby in colour. On the nose the wine displays dark red fruit, red plum and blackberry, with a hint of dried leaves. This is a very approachable wine, with a smooth palate and silky tannins. A great structure, with a balanced acidity and an elegant finish.

WINE AND FOOD PAIRING

Enjoy this Malbec at room temperature, with melted blue cheese, pork fried noodles or chili con carne.

« GAVELOT »



IGP PAYS D'OC

100% MALBEC