



# Domaine LA BOUYSSSE



## Mazérac 2015

*AOP Corbières Boutenac red*

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**Blend :** 80% carignan ; 20% grenache

**Alcohol proof :** 15%

**Terroir :** Boutenac

**Soil :** clay-limestone with rolled pebbles in Boutenac

**Age of vineyard :** 80-100 years

**Yields :** 34hl/ha

**Vinification :** in concrete vats. De-stemming for grenache with « cliquage » (sending dissolved oxygen under the marc cap during the alcoholic fermentation in order to maximise extraction of aromas). Whole grape for carignan. Ageing 12 months in oak barrels.

**Production :** 13 952 bottles ; 335 magnums

**Packaging :** bottles of 75cl or 150cl

**Bottling :** August 2017

### *Tasting notes*

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**Color :** intense red purple.

**Nose :** ripe cooked prune aromas.

**Mouth :** mellowness and fruity (cherry, blackberry) with subtle truffle, vanilla, cocoa and spices aromas.

**Can be kept :** 8 to 10 years.

**Wine-food pairing :** duck, lamb and game.

**Serve :** 18°C (advice to decant).

**Domaine La Bouysse**

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