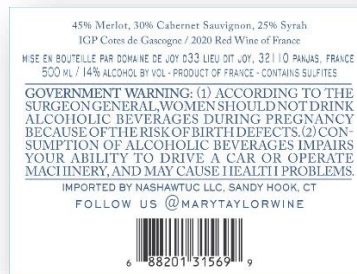


mary taylor wine

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Cotes de Gascogne Rouge



With the Atlantic Ocean to the west and the Pyrenees to the south, Gascony's characteristic microclimate influences the coolness and aromatic typicity of the region's wines. On the terroir of Armagnac, this 4th generation farm sustainably grows Merlot, Syrah, and Cabernet Sauvignon. Located in the village of Panjas, in the Bas-Armagnac, the soils are famous for their "tawny sands" which historically slowed down the progression of Phylloxera, preserving the vineyard. The "boulbène" is a clayey soil present in places. Also known as "Terrebouc", it is ideal for growing vines. The enormous Landes pine forest is due west. Bas Armagnac enjoys a mild and temperate climate.

Having immigrated from Switzerland, the Gessler family settled here in 1928. We are now on the 4th generation – a robust family business operating with 20 full time employees. This is one of the more thoughtfully farmed properties – registered HVE 3 and in organic conversion. They tend to indigenous varieties with which dry white and red wines along with Armagnac are made.

This cuvee offers grip and fleshy fruit tones. Aged in large stainless-steel tanks, this wine sees no oak. A great depth and earthiness accompanies a bursting fruitiness you find here. Less than 10% of the wines produced in Gascony is red.

Size: 750ml

IGT: Cotes de Gascogne

Soil Type: Sand and Clay

Varieties: Merlot, Cabernet Sauvignon, Syrah

Age of Vines: 25 years

Farming: HVE 3 Sustainable

Alcohol: 14%

Aging Details: Stainless steel

