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La Cuvée des Copains

MEDEVILLE SÉLECTION Mas Del Ríou « La Cuvée Des Copains »



Located in the heart of Occitania, on the thousand-year-old Gaillac vineyard, 22 hectares of vines, a belvedere with atypical architecture, and a small stream (the «riou» in Occitan) which borders the propriety.

While the grapes were delivered to a coop for 8 years, Ludovic had decided to vinified and bottled his own wine. Carole arrived to the estate just after the first harvest, and so entered directly this new adventure named "Mas del Riou".

Alchemy was obvious, passion shared, so by the very beginning of 2018 the estate is officially held by the duo. Two distinct characters, however two complementary personalities offering a natural harmony. Each devote his curiosity to the estate in order to keep making headway.

> Appellation IGP Côtes du Tarn

Grape varieties 100% Sauvignon

Soil - Age of the Vineyard

Alluvium and gravels

Vinification

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Destemming, pressing, skin-contact maceration, fermentation and aging in vats.

Tasting notes

A lovely evening by the fire-place, Sunday picnic at the park, a barbecue in the garden to celebrate the first sunny day, news neighbors' house-warming party, Debbie's leaving do, Joey's birthday, Matthew's heartache, Kate's job promotion, birth of the little Tom... all these moments in life need to be shared in good company ! Delicate floral notes and a tangy touch, pure pleasure !

Suggested dishes

perfect companion for oysters, shellfish and crustacean. For the aperitive, share it around a Mediterranean tapas plate (Marinated olives, anchovies, hummus...).

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