

MEDEVILLE SÉLECTION

Mas Del Riou

« Enchène-Moi »



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

50% Braucol

50% Cabernet Sauvignon



Soil - Age of the Vineyard

Alluvium and gravels



Vinification

Destemming, pressing, fermentation and ageing in concrete vats

Tasting notes

The winemaker is in love with nature, even though this one could instantly make him goes from laughter to tears. Each harvest is unique, so we have decided to highlight this particularity through the cuvée "Enchène Moi". The blend is reconsidered every year, in the cellar, in order to pick up best juices which will be enhance in barrels for several months. A soft menthol note... crunchy cherry aromas mixes with cocoa hints. Full and silky on the palate with elegant and harmonious tanins.



Suggested dishes

To share with braised prime rib of beef, lamb shanks sprinkled with Provence herbs, or tuna tataki with sesame.

