

Argilo

Un terroir

AOC MADIRAN – Single vineyard

Tannat

Yield 40 hL/ha

History & Terroir

Argilo 2014 is produced from grapes grown in the clay-limestone foothills of the Pyrenees on a terroir which is both exceptional and geologically unique to Madiran. Covering the steepest hillsides of the appellation (with gradients of 20% to 40%) and with a west to south-westerly exposition ensuring a cool climate, conditions in which the Tannat grape variety can express its natural juiciness and power are optimal. A temperate, oceanic climate reigns in the foothills, with mild winters; hot, stormy summers and long, sunny Indian summers.

Ageing

Malolactic fermentation takes place in tank before the wine is barrelled with no drop in temperature. Elevage: 15 months, oak barrels

Tasting Notes

Subtle nose of minerality, blackcurrant and liquorice (Zan confectionary). Powerful and easy drinking, held together on tides of tightly-structured, light tannins which hit early on the palate. Liquorice and spicy aromas carry the wine to its long, chalky finish in which the evolution of black truffle can just be discerned.

Food/Wine Pairings

Dry-aged rib of beef, shoulder of Pyrenean lamb, roast wild duck, Gascony black pork terrine, beef carpaccio with pepper and black olives.



SUD-OUEST FRANCE



VIGNOBLES
MARIE MARIA

À MADIRAN - FRANCE

WINE ENTHUSIAST
SOUTHWEST FRANCE

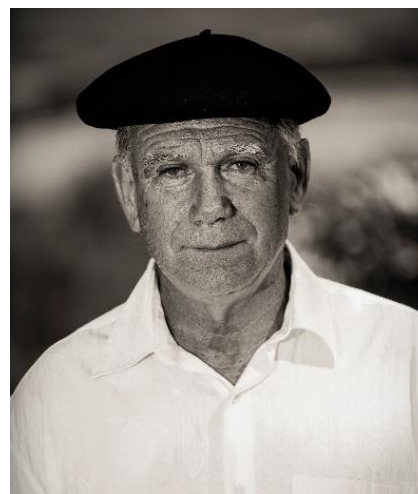
MADIRAN



VINTAGE 2019

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Georges Lascabannes

Argilo's estate winegrower

