

Novel

TANNAT

"sans soufre ajouté"

*No added sulfites

MADIRAN

APPELLATION MADIRAN CONTRÔLÉE

The appellation : AOC MADIRAN

Situated in the foothills of the Pyrenees, the appellation lies 40km from Pau. The medieval village of Madiran lends its name to the vineyards, with origins dating back to antiquity. The nearby Adour River imparts a unique microclimate. High rainfall, influenced by local winds from the Pyrenees and the Atlantic Ocean, characterizes the region. The hillsides bear significant geological variations shaped by the formation of the Pyrenean mountain range.

The vineyard

Terroir: Sourced from the appellation's three main soils : pebbles from Maucor's water table, gravelly clays, and clay-limestone. The climate is temperate with a strong oceanic influence, resulting in mild winters and hot, occasionally stormy summers.

Planting density (plants/ha): 4545 - Yield hl/ha: 55

Vineyard management

Pruning: Single Guyot. **Vigor Control:** April to September - Alternating row vegetation, every other row worked at the end of winter - alternating worked/vegetated rows each year. **Bud removal:** Early May - **Leaf removal:** June – Manual on the East side (rising sun) - **Trellising:** May-July - **Green harvest:** July-early August. **Maturity control:** September - **Harvest:** Early October

Winemaking

Hand-harvested Tannat. Cold pre-fermentation maceration (48h), gentle pump-overs, controlled temperatures at 26°C, 20 to 25 days of maceration, malolactic fermentation, daily tastings. **Craftsmanship** employed to achieve optimal color, structure, and aromatic compounds.

Aging for 10 months in stainless steel tanks at 10°C, preserving natural CO2 from fermentations. Bottled under nitrogen to prevent oxygen dissolution, unfiltered and unfiltered. From grape entry to sterile bottling, the wine receives no sulfites.

Tasting notes

Bright cherry red color.

Modern and minimalist, with pronounced black fruits and finely defined tannins, it delivers a pure expression of the Tannat grape. Freshness, clarity, immediate pleasure, and a finish supported by subtle spiciness. Best enjoyed between 16 and 18°C.

Pairing

Roasted poultry, grilled white meats, grilled ribeye.



VIGNOBLES
MARIE MARIA
À MADIRAN - FRANCE

FRANCE
SUD-OUEST FRANCE

2024
Decanter
WORLD WINE AWARDS



95pts

GOLD / VALUE WINE

VINTAGE 2020 - AOC MADIRAN
90% Tannat, 10% Cabernet Sauvignon

"Gorgeous plump blueberries swell and bound across the nose and palate with tightly wound tar-infused tannins and a refreshing acidity. Exuding effortless charm and elegance."

- Vintage 2016 : 90pts "BEST BUY" WINE ENTHUSIAST
- Vintage 2018 : 91pts WINE ENTHUSIAST
- Vintage 2019 : 90pts WINE ENTHUSIAST



Loïc DUBOURDIEU chief winemaker

