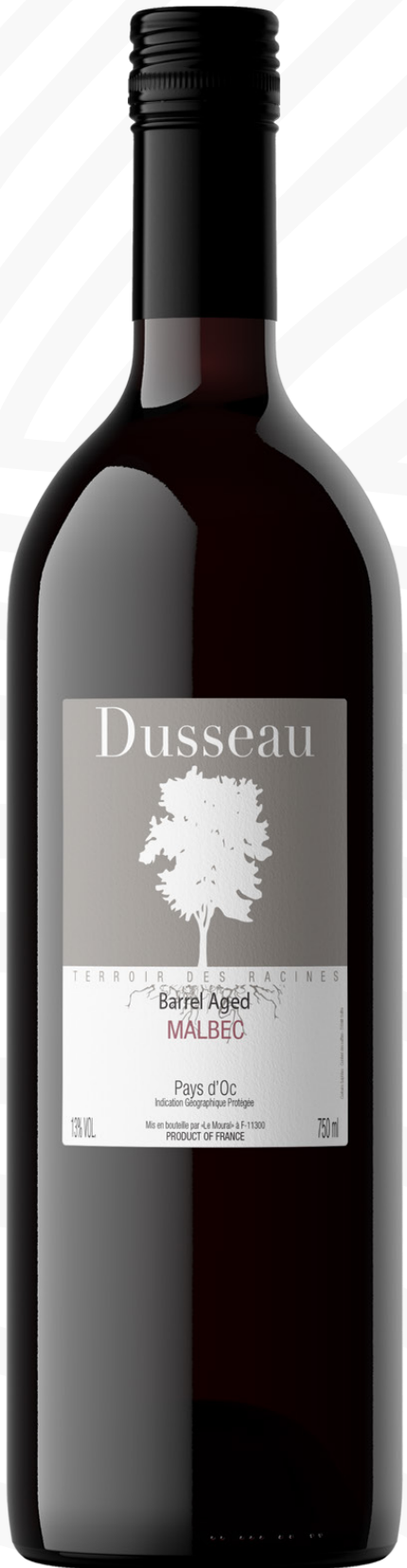


# Dusseau



## MALBEC

IGP PAYS D'OC

### VINEYARDS

The vineyards, planted on clay and limestone soils, benefit from the fresh climatic influence of the Pyrenees.

### WINEMAKING

After a cold pre-fermentation maceration, the musts are fermented at controlled temperatures. 50 % of this wine is matured in stainless steel tanks, 50% in oak barrels (1/3 new barrels, 1/3 barrels of one wine, 1/3 barrels of two wines).

### TASTING NOTES

- APPEARANCE

Intense ruby and purple robe.

- NOSE

Notes of cassis and violet.

- TASTE

The scents continue on the pallet, evolving towards aromas of blackberry fruit and prune with refined and soft tannins.

- SERVING TEMPERATURE

Slightly refreshed at 12 °C or at 15°C

### FOOD PAIRING



GRILLED MEAT



VEAL TAJINE



CHOCOLATE DESERT