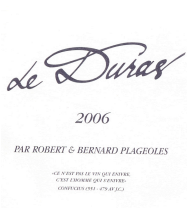


Plageoles



Vin de Table

Duras

Red

SOUTH-WEST

Practicing Organic

Varietals

Duras

Soil

Clay & Limestone

Age of Vines 40 years

Pairing

Grilled steak, leg of lamb, cassoulet, venison, hearty stews & char-grilled meats.

The exceptional wines crafted at Plageoles represent some of the finest wines being made in Gaillac today. Bernard Plageoles is continuing the work of his father Robert, an outspoken advocate for natural wines with a centuries old approach to winemaking. Robert researched & replanted over a dozen varietals (7 in the Mauzac family alone) indigenous to Gaillac that had vanished. The Plageoles are one of the oldest winemaking families in the AOC & they are thoroughly invested in retaining the traditions & quality that this oft-overlooked AOC is now being universally praised for. The terroir in Gaillac is made up clay, limestone, sand & silex soils. Gaillac receives more sunshine than Bordeaux & is graced by a cool maritime climate. Bernard & his wife Myriam are keeping ancient winemaking traditions alive by crafting organic wines from nearly forgotten indigenous varietals. On ten hectares they farm Mauzac Vert, Mauzac Noir, Ondenc, Duras, Muscadelle, & Prunelart. To drink the wines from Plageoles is to experience the fruit & terroir of living history.

Pruning Method: Gobelet

Total production: 600 hl

<http://www.vins-plageoles.com/>

Duras:

Yields: 35 hl/ha

Vinification: Traditional winemaking

Tasting Note: Nearly black in the glass with deep red highlights. The nose is dense with ripe black fruit & smoky notes of wood backed by dried savory herbs. The palate is a rich & delectable expression of concentrated red & black fruit flavors hewn to a sturdy wood frame. This powerful, yet elegant red exhibits layers of depth & complexity, it finishes with supple mineral infused tannins.