

CELLIERS D'ORFEE

Great wines signing Languedoc

Douceur d'Automne 2004 *Sweet wine*

Late harvest

Appellation: Table wine

Terroir : LEZIGNAN

Surface : 1 Ha 50

Yield : 8 à 10 Hl/ Ha

Grape varieties : Maccabeu
Grenache

/Alc: 14%

Vinification :

Hand picked up harvest in November in small cases
Direct pressing. Slow fermentation until natural stop.
After vinification an important period of maturation between
4 to 5 years in new oak barrels before bottling is needed.
Late harvest allows to get a lot of residual sugar
Wealthy content (from 350 à 400 g/h).

Tasting notes :

Appearance: clear , bright gold colour
Nose: intense and complexe nose on honey aromas,fruits character
(ripe apricot and dried fruits)
Then cocoa and vanilla flavours.

Palate:

Rounded and fat wine , well balanced , still fresh with good acidity.
The mouth confirming the nose.
An astonished long length ending on dried fruits and cocoa aromas.

Matching food and wine :

Wine to be served as an aperitive , highly recommended with foie gras, blue cheeses like roquefort , chocolate cakes

Worth keeping : 2 to10 years



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