



MACABEO VIN DE FRANCE - ORANGE WINE

Macabeó is an orange wine, natural method, 100% Macabeu. This wine with its special colour is a white wine vinified in the same way as a red wine with a longer maceration time. Its orange colour comes from the skin of the grape which releases its pigments.



GRAPE VARIETY

100% Macabeu

VINEYARD

The vineyards cover an area of 220 hectares with a diversification inspired by our hunger for understanding and trying new things, but also by the many different "terroirs" that exist in the region. These "terroirs" are ideally located at the crossroads of the Agly terraces, straddling the villages of Rivesaltes and Salses-le-Château.

TYPE OF SOIL

Clay-limestone

VINIFICATION

This orange wine is vinified like a red wine, it has a tannic structure due to the maceration of the berry skins and pips. This is why we chose to harvest it later than we would have done for a white, in order to have ripe tannins.

AGEING

Manual harvest, destemmed. Maceration lasts between 7 and 15 days, before pressing. Aged in barrels for at least 8 months.

TASTING

The nose reveals aromas of bergamot, tea wood, curry, orange peel and cloves. The palate is exotic, with hints of bitter orange and kumquat. This wine is full-bodied on the palate, with a finish of dried fruit (popcorn).

FOOD PAIRINGS

With its freshness, tannins and slight bitterness, this wine goes perfectly with Asian dishes as well as fish accompanied by slightly spicy and grilled sauces.

SERVICE ADVICE

Serve between 12 and 14°C