

BORDEAUX, FRANCE



# Racines de la terre

GRAVES DE VAYRES

Bordeaux Rouge

## BACKGROUND

The Racines de la Terre Bordeaux is handcrafted with 100% Estate Grown Cabernet Sauvignon and Merlot grapes from Château Goudichaud, located in Grave de Vayres just South of Saint Emilion. Henriette Glotin ran the vineyards for 40 years. She was one of the first woman winemakers and she devoted herself passionately to the domaine. Today, grandson Yves runs Goudichaud in the same spirit of respect for the traditions and development.

## GRAPES

Merlot & Cabernet Sauvignon

## VINEYARD

The soils of Château Goudichaud display great diversity from one side of the estate to the other. The vineyard can be divided into three parts: a central plateau which is composed of clay and limestone, the gravel is about three feet deep; then on each side of this plateau, gravelly slopes enjoy optimal exposure. This gravelly soils, common to the Graves de Vayres, are clayey, deep and generous. Graves de Vayres AOC is considered to give more consistent quality of both red and white than other parts of Entre-deux-mers.

## WINEMAKING

The vines are trained so as to obtain an overmaturity of the grapes which will emphasize the fruit and the roundness. Consequently, the grape harvest is done as late as possible, according to the climate and the state of the grapes. The berries are then sorted and taken to the vats. The vinification is controlled through juice and pomace temperature. A daily tasting allows for modification.

*Racines de la terre*



**BORDEAUX**

*Graves de Vayres*

## TASTING NOTES

This wine is garnet hued and medium in body. Notes of red plum, red berries and cedar box lead to a long finish with supple and velvet like tannins.

## PAIRING

Perfect companion to grilled red meats, roasts, cheese, and chocolate.

## SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)



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# Racines de la terre

PAYS D'OC

Pinot Noir

## BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

## GRAPES

100% Pinot Noir

## VINEYARD

Calcareous-clay with a saline tendency.

## WINEMAKING

Pinot Noir's harvests are always early, in August. 3 days of refrigerated maceration before the fermentation. The fermentation temperature is strictly monitored to preserve the subtil and fragile aromas of the fruit. For 5 to 6 days going through the process of punching the cap and pumping over; then the young wines stay for several days under the cap.

## AGEING

After soutirage, matured in tanks for 6 months.

## TASTING NOTES

A bright and fragrant Pinot, vibrant and jammy with great perfumes of cranberry, raspberry, and cherry.

## PAIRING

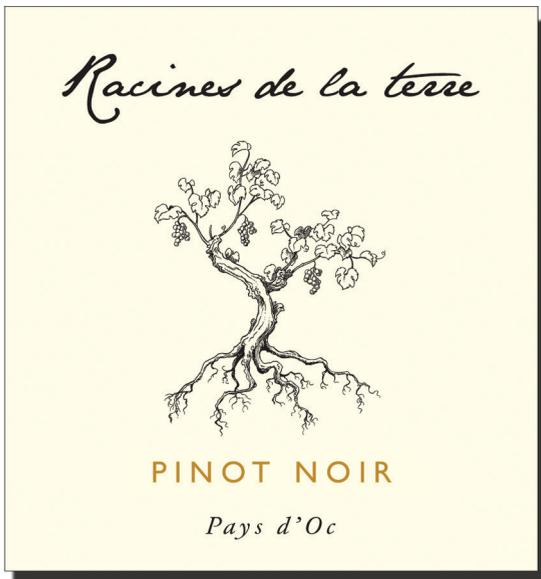
Pairs well with leg of lamb studded with garlic, duck, veal, mild cheeses ; also goes well with desserts such as shortbread with red fruits.

## SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

## ALCOHOL CONTENT

12%-13%



  
NOMADIC  
DISTRIBUTION

LANGUEDOC, FRANCE

# Racines de la terre

PAYS D'OC

Marselan

## BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

## GRAPES

100% Marselan. Marselan is a hybrid cross between the Cabernet Sauvignon and Grenache Noir

## VINEYARD

Clay and limestone on a lagoon bed with salt content.

## WINEMAKING

Mechanical harvest. Traditional vinification in a vat with careful temperature control to protect the natural fruit flavors, typical of this grape variety and enhance the color. Cold maceration deliberately limited to twelve days results in delicate, non-aggressive tannins.

## AGEING

Matured in tanks for eight months.

*Racines de la terre*



**MARSELAN**

*Pays d'Oc*

## TASTING NOTES

The wine is deep red in color with a purple hue, the opulent nose exudes notes of black fruit followed by fig and cocoa flavors in the mouth. This interesting red successfully marries the finesse of Cabernet Sauvignon with the robust, spicy nature of Grenache, at the same time keeping a remarkable freshness despite the relatively high alcohol strength.

## PAIRING

Serve at room temperature with relatively full-flavored meat and cheese dishes.

## SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

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# *Racines de la terre*

PAYS D'OC

Malbec

## BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

## GRAPES

100% Malbec

## VINEYARD

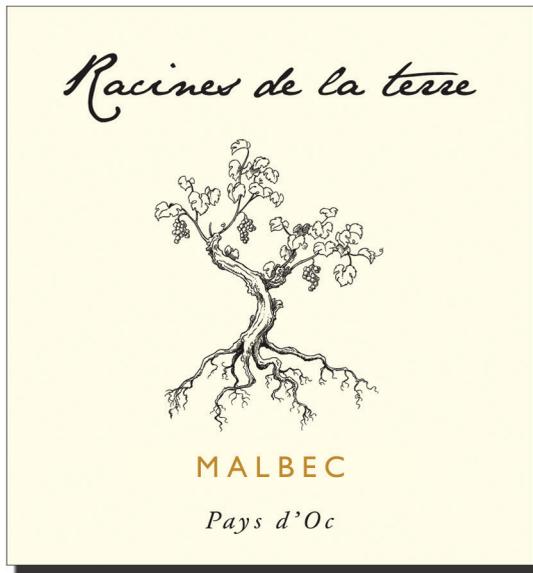
Clay and limestone on a lagoon bed with salt content.

## WINEMAKING

The vinification is short, only six days, as the focus is placed on developing the freshness of the fruit. The finesse of the skin allows a full and rapid extraction of color and produces soft-tannins.

## TASTING NOTES

The color is deep and crimson. Perfectly integrated notes of plum, currant, cherry, and nutmeg. Cherry and tobacco aromas are confirmed on the palate.



## PAIRING

Serve with sausage, mixed-grilled barbecue, poultry and soft-ripened cheese.

## SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

## ALCOHOL CONTENT

NEED



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# Racines de la terre

PAYS D'OC

Chardonnay

## BACKGROUND

Wines from Racines de la Terre are all estate grown and single vineyard varietals near Carcassonne between Minervois and Corbières. The winery has been producing wine for more than 100 years.

## GRAPES

100% Chardonnay

## VINEYARD

Clay and limestone on a lagoon bed with salt content.

## WINEMAKING

Night time harvest to protect the quality of the grapes. The wine undergoes pellicular maceration, pneumatic pressing and stalk removal at 5°C/41°F and then is left to ferment at low temperatures; stirred and matured on fine lees for three months.

## AGEING

Matured in lined concrete tanks.

*Racines de la terre*



**CHARDONNAY**

*Pays d'Oc*

## TASTING NOTES

A pale yellow color with green highlights. The bouquet is very clean, crisp, and fruity. On the palate, pear and passion fruit flavors and a well-rounded buttery finish.

## PAIRING

Serve with seafood, poached fish with a lemon butter sauce.

## SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)