

**SOUTHWEST**  
**CÔTES DE GASCogne**
**DOMAINE DE MIRAIL**  
**LECTOURE**


**OVERVIEW** | An old family domaine located in the Haut-Armagnac (Guilhem de Mirailhs was producing wines on the estate in 1491), most of the production was sold to the co-op until it was bought by Charles-Antoine Hochman, a young wine agent in Paris and his father a few years ago. The quality has soared and the domaine has since been noted in many French publications including the Guide Hachette and La Revue de Vin de France.

**VINEYARD AREA:** 29.5 hectares

**ANNUAL PRODUCTION:** 25,000 cases

**SOIL TYPES:** limestone and clay

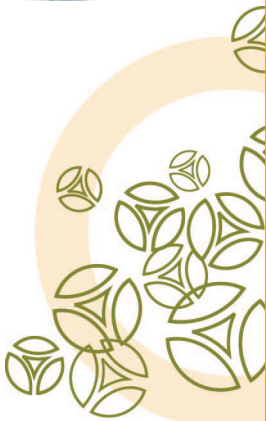
**GRAPE VARIETIES:** colombard, folle-blanche, gros-manseng, petit-manseng, syrah, merlot, cabernet-sauvignon

The vines are judiciously divided between the rocky limestone plateau and the limestone-clay steep southern slope, which leads to very ripe grapes and low yields.

**VINEYARD/CELLAR PRACTICES** | The grapes are harvested by night to allow extended skin contact at low temperatures before being pressed in a balloon press. After settling, the musts undergo a cold stabilization prior to fermentation at a controlled temperature of between 15 and 17°C. The wines are aged on selected lees for a period of 3 to 4 months.

**WINES** |

**Côtes de Gascogne Blanc** - This 100% Colombard comes from vines planted at a density of 1,600 vines/acre. Once destined only for the production of armagnac, today these vines produce limited yields with great potential.


**trriage wines**

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