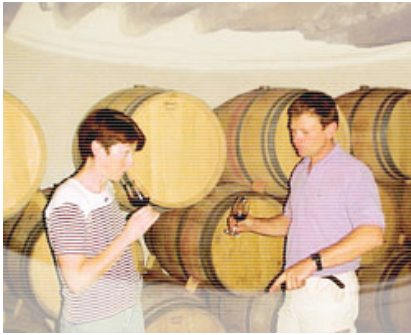


**SOUTHWEST**  
**GAILLAC**
**DOMAINE DES TERRISSES**


**OVERVIEW** | Domaine des Terrisses has been the property of the Cazottes family for seven generations. The vineyard is situated along the “Premiere Cotes” of Gaillac, the hillsides facing south-southwest toward the Tarn river. The vineyard is planted almost entirely with the traditional grape varieties of the region; Mauzac and Len de L’ehl for the whites and Brauocol and Duras for the reds. Domaine des Terrisses offers a wide range of wines which is typical of the Gaillac appellation and is a reminder of the region’s long historical and cultural links with wine.

**WINES** | Methode Gaillacoise Doux - produced in the traditional method, one that predates the Methode Champenoise by centuries. This “methode ancienne” differs fundamentally by consisting of only one fermentation. At Domaine des Terrisses, fermentation is done in tank is at a controlled temperature and stopped by filtration. In times prior to electricity the same end was achieved when the vat house chilled from winter weather and the wines would stop fermenting. The wine is bottled according to the desired level of sweetness and with warmer temperatures in the spring, the fermentation resumes. The Methode Gaillacoise is a blend of 75% Mauzac and 25% Len de L’ehl. Free run and the juice from the first light pressing are used. It remains on the lees for at least a year before being disgorged.

Blanc Sec - produced from a blend of 70% Len de L’ehl, 20% Mauzac and 10% Sauvignon Blanc. Juice from the first pressing is used and fermentation is in temperature controlled tanks. The wine rests on its lees until bottling, which is done toward the end of the spring.

Rosé - produced using the saignee method with maceration lasting about 12 hours. The wine is a blend of Syrah, Brauocol (Fer Servadou), and Duras (Petit Sirah).

Rouge - produced from a blend of 50% Brauocol, 30% Duras and 20% Syrah. Each variety is harvested and fermented separately. Remontage (pumping over) is carried out twice daily. Racking takes place during the winter and the blending is done in the spring. The wine is held in tank for a year before bottling.


**trriage wines**

4755 Colorado Avenue South, Ste A  
 Seattle, WA 98134  
 206. 763. 5994  
 fax 206. 883. 0215

2210 North Lewis Street  
 Portland, OR 97227  
 503. 236. 6262  
 503. 236. 3660 fax