



# (Terroir des dinosaures)

RHABDODON PRISCUS – IGP PAYS D'OC



## History

Reputed for the excellence of wines from vineyards at high altitudes, the upper valley of the Aude, with red clay soils dating back to the cretaceous period, is also the principal fossil deposit of the last dinosaurs in Europe. Rhabdodon Priscus, discovered near Campagne-sur-Aude, had a very narrow muzzle, indicating that the animal must have been particularly selective in its choice of food, using its narrow mouth to pick the plants and fruit it preferred.

## Vineyard

Our vineyards are located in the upper valley of the Aude, between 200 and 350m in altitude on red ferrous and clay soils.

## Grape varieties

Mauzac.

## Vinification

After direct pressing of the grapes on their arrival at the cellar and cold precipitation to settle the must, the Mauzac is fermented in small thermo-regulated tanks. The wine is then matured in barrels for five to six months.

## Tasting notes

The «Dino Mauzac» is pale yellow in colour with a complex, elegant nose revealing scents of apple and pear. The attack on the palate is lively, then rich with a long floral finish developing notes of walnut, hazelnut and roasted coffee beans.

## Food pairing

Serve this Mauzac at 12° C as an aperitif. It will also make an ideal companion for refined fish such as a Turbot or Saint Pierre, a selection of seafood or goats milk cheese from the Upper valley of the Aude.

