DOMAINE DE MAOURIES « CAILLOUX DE PYREN »

MADIRAN 2020

Founded in 1907, Domaine de Maouries is a fifth-generation family estate in Labarthète, at the heart of Gascony and the historic appellations of Madiran, Pacherenc du Vic-Bilh, Saint-Mont and Côtes de Gascogne. The 28-hectare vineyard spans 25 parcels across three villages, with diverse clay-limestone, sandy-loam and gravelly soils that bring complexity and freshness to the wines.

Today, Claire and Rémi Dufau, both in their thirties, continue the family tradition alongside their father, Pascal. Claire leads the winemaking, while Rémi oversees the vineyard, combining a deep respect for their heritage with a modern approach to viticulture. Following years of environmentally conscious farming, the estate became **certified organic with the 2024 vintage**, with a strong focus on biodiversity, soil health and minimal intervention.

Planted to regional varieties including **Tannat, Cabernet Franc, Gros Manseng, Petit Manseng and Petit Courbu**, Domaine de Maouries produces expressive reds, whites, rosés and sweet wines. With more than a century of history and a modern organic vision, the estate is part of a new generation of Southwest French producers crafting authentic, vibrant wines deeply rooted in their terroir.

SOIL TYPE

Blend of south-facing clay-limestone slopes and east-facing silty-clay hillsides with rolled pebbles, over Viella's distinctive yellow and red variegated clays. Located at the western edge of the appellation, the vineyards benefit from a stronger Atlantic influence.

VARIETAL

90% Tannat, 10% Cabernet Sauvignon

CULTURE

Certified organic since 2024, the estate has been farmed organically since 2021 and has held **HVE Level 3 certification since 2018**.

VINIFICATION

Cold pre-fermentation maceration. Fermentation in neutral tanks. 7-day maceration. 12 months aging in concrete vats. Bottle-aged for 4 years in the winery's cellar prior to release.

TASTING NOTES

Bright and expressive, with ripe black fruit aromas of blackcurrant, morello cherry and fig. The palate is rich and generous, with notes of licorice, vanilla and prune emerging on the finish. Well-balanced and approachable, with smooth, well-integrated tannins and a fresh, lingering finish.

Other wine available from the same estate:
Pacherenc-du-Vic-Bilh"Equinoxe" 2024