

Les Vignerons des Maury, Maury 1928 Solera 50cl

£19.75



Vintage:	NV
Bottle Size:	50cl
Alcohol %:	17%
Country:	France
Description:	<p>The fascinating enclave of Maury specialises in a style reminiscent of Tawny Port, or fine Amontillado sherry, and this one is particularly fine. From a single cask of 450 50cl bottles. A fortified wine from the heart of Roussillon. This blend of Grenache Noir, Gris and Carignon has lain undisturbed in its barrels apart from an occasional topping up. Stylistically somewhere between sherry and port.</p>
Cepages:	Grenache(Garnacha)
Group:	French Country
Sub group:	
Colour:	Sweet
Closure:	Cork
Producer:	
Website:	
Organic/Bio Status:	
Food / cocktail match:	<p>Chocolate mousse or tart, perhaps no more than 70% cocoa solids is good otherwise it may be too bitter.</p>
Food / cocktail recipe:	
Press	<p>'Immensely rich and chocolatey, with complex, aged characters and undertones of spices, coffee and candied fruits. It goes down a treat with a rich gooey chocolate cake.' The Independent 15.11.02</p>
Awards	<p>'Immensely rich and chocolatey, with complex, aged characters and undertones of spices, coffee and candied fruits. It goes down a treat with a rich gooey chocolate cake.' The Independent 15.11.02</p>
Other Info:	<p>Made by Gerard Gauby, who personally selects each cask, this is a solera style blend of fortified wine drawn from a barrel filled first in 1928 and</p>

topped up ever since (after drawing wine from the base first) from the wines of a selected vintage. The wine maintains a fine balance, combining caramelised notes followed by some chocolatey flavours on the finish. An excellent alternative to port, and slightly lighter in alcohol.