



# AUTANT EN EMPORTE LE BLANC

## 2021 - white dry aged in oak barrels

### IGP COTES CATALANES

#### Cépage

Grenache blanc, Grenache gris

#### Terroir

High terraces and Horizontal alluvial soils dating back to the quaternary (alt. 35m). The top 2 meters of soil are composed of round silica pebbles amassed in clay mud, deposited on clay bedrock. The soils are exposed to windy conditions and generous amounts of sunlight (more than 260 days per year) and are located about 4kilometers from the Mediterranean Sea.

#### Winemaking and maturing

Work by gravity in cellar. Sorting the grapes on the table at the cellar entrance and then destemming. Put in the cold in isothermal vats for settling. Fermentation in new special oak barrels. Then aged for 4 months.

#### Only manual harvesting

**Bottled:** June 2020

**Production:** 2,400 bottles of 75cl

#### Tasting Notes

Soft gold color with some greenish-gray reflections. Saline nose with a beautiful minerality. The aromatic palette oscillates between notes of toasted almonds, rhubarb compote, toast and hints of tart apple and pears as well as delicate scents of yuzu lemon. The fresh palate has some sweet notes of fresh butter but also of pressed apple. The mid-palate is mellow and has some structure with a finish of delicious grains.

#### Suggested food pairing

Superb with a producer foie gras, but also on bites of apple scallop millefeuille, a vanilla scallop tartare and of course, as an accompaniment to refined and iodized dishes. To be served chilled.

**Ageing:** more than 5 years

**The history** *With this name that subliminally evokes the cult film «Gone with the Wind» we wanted to evoke this wind, this tramontane so hard to live on a daily basis but which gives the best wines*



**MAS BAOX**

Serge & Marie-Pierre Baux  
Voie des Coteaux  
66140 Canet-en-Roussillon-Fr  
+33 (0)468 802 504  
contact@mas-baux.com  
www.mas-baux.com