



# MAUPERIER

## MAUPERIER, ICONOCLASTE, Red

Vin de France, VSIG, France



Sharing without reserve but always in good company !

### PRESENTATION

What if ICONOCLASTE was more than just a stance but a wine that truly embodies the spirit of freedom?

This red wine was born from our desire to create a wine with a strong personality while remaining deliciously accessible. It's one of those wines where the cork serves only once - something that becomes obvious from the first sip.

Juicy and spontaneous, it retains that freshness that invites immediate pleasure. It's the wine of free spirits, those who prefer authentic moments to conventions. Serve it as you please - even slightly chilled in summer - it breaks the rules to better seduce.

ICONOCLASTE is simply the audacity to be oneself.

### LOCATION

Les-Salles-de-Castillon, in the North-East of the Castillon - Côtes de Bordeaux appellation area. The parcels are located on the plateau, in the upper and middle part of the hillside. They are mostly exposed to the South and some parcels have a slight North exposure.

### TERROIR

Deep sandy-silty to sandy-silty soils, without coarse elements, becoming clayey in the subsoil, of Brunisols type, on Molasses du Fronsadais: carbonated sands and clays, dating from the lower Oligocene. These soils, quite draining on the surface, and the clays in the subsoil, ensure a moderate water supply, favorable to the elaboration of qualitative red wines. The plots are on a plateau at the top of the hillside, between 50 and 80 meters above sea level, with a dominant southern exposure. The slight slope allows a good lateral flow. This terroir is therefore favorable to Merlot. Its medium-late character makes it interesting in a context of climate change. These grape varieties have been planted on very qualitative rootstocks such as Riparia or 101-14.

### IN THE VINEYARD

The vineyard is in Organic Agriculture. The undersides of the rows are worked mechanically, and plant cover is installed 1 inter-row out of 2, the other inter-row being naturally grassed. They are maintained by mowing or mulching. The fertilisation is reasoned with the help of soil analysis and specific foliar analysis to balance the soil and the vines.

### WINEMAKING

Each plot is harvested at its optimum fruit intensity and tannin maturity. The grapes are destemmed and crushed before being vinified at moderate temperature to reveal and preserve the fruit aromas. The extraction is done gently at the beginning of fermentation to release the softest tannins.

### AGEING

The wine is raised for 12 months in concrete tanks to preserve the freshness of the fruit and the minerality.



**VARIETAL**

Merlot 100%

**TECHNICAL DATA**

Aging in vats: 12 month

**14 % VOL.**

GM: This product does not contain any GM or GM-derived components.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

**SERVING**

One bottle after another, at 14°C and in good company!

**AGEING POTENTIAL**

Enjoy all year long, 2 to 3 years

**TASTING**

The wine is a ruby red color with purplish reflections. The nose opens with intense aromas of fresh red fruits (strawberry, raspberry, cherry) followed by subtle notes of violet. The palate is soft on the attack then both airy and full, with a long and refreshing finish with tight and discreet tannins.

Type of bottle		Closure			Volume (ml)	item code	Bottle barcode	Case barcode			
Bourgogne Renaissance		Bouchon technique			1500	3C1H8-M	3760400950073	3760400950073			
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	1	294	21	14	2,74	3	800	36	11		178*120*80

