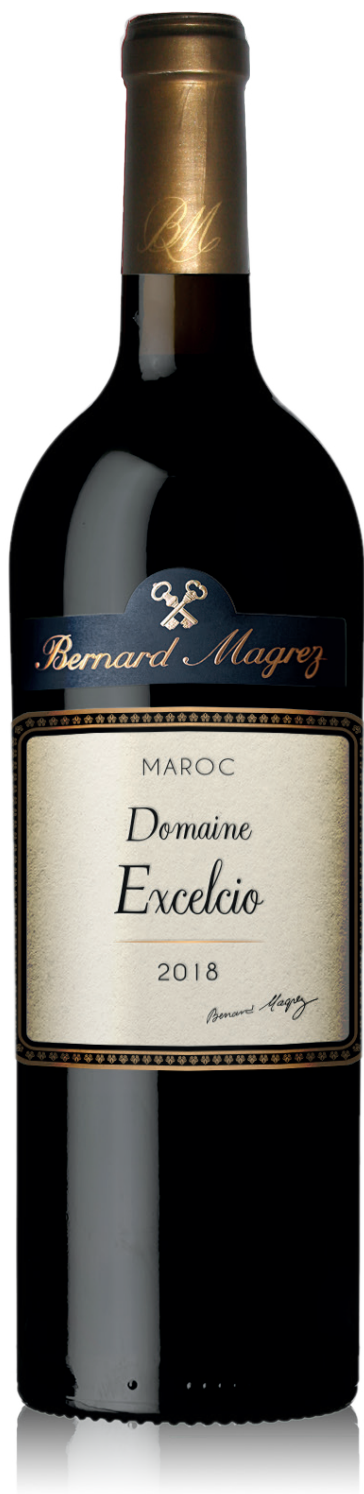


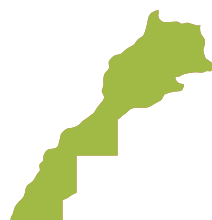


DOMAINE EXCELCIO

This wine is made from old vines planted on clay soils in the foothills of the Atlas mountains, at an altitude of around 600 metres. The clay-limestone soils of this gently undulating land, once home to the Guerrouanes tribe, bear witness to the alteration of the parent rock, lacustrine limestone formed during the Villafranchian period. The climate is Mediterranean, with dry summers swept by the chergui, stormy autumns and wet winters.



APPELLATION



■ Guerrouane - Maroc

SOIL TYPE

Clay-limestone

GRAPE VARIETIES



■ Syrah
■ Grenache

ASSEMBLY



■ 60% Syrah
■ 40% Grenache

ANNUAL YIELD



■ 35Hl/Ha

FOOD AND WINE PAIRING



Royal couscous,
Dessert with little sugar

TASTING

EYE

Carmine red dress

NOSE

Aromas of spices and red fruits

MOUTH

Tannins are round and silky,
with a long, balanced and
vibrant finish.

VINEYARD MANAGEMENT

- Gobelet and trellised cordon de royat system
- Mechanical and manual tillage
- Integrated cultivation
- Palisaded cordon de royat system

VINIFICATION

- Hand-picked in crates
- Mechanical destemming followed by table sorting
- Fermentation in temperature-controlled 50hl wooden and stainless steel vats
- Daily punching of the cap
- Total fermentation time of 15 to 18 days
- Run off into new oak barrels for malolactic fermentation