

MA
MAS AMIEL

TERRES RARES RANGE

ALT. 433 M

MAURY SEC



**PERFECT
FOOD PAIRING**

Roast pheasant, veal with morels
or girolles.

PARCELS, TERROIR AND WINEGROWING

Within the district of Belesta de la Frontiere. At an altitude of 433m. The vineyard is planted on the parcels of Croix D'En Rodrigues. This is a masculine terroir located on high terrain. The soils are made up of granite arenas of gneiss and micaschist. In The soils are tilled on a regular basis. The yield is limited to 21 hl/ha.

GRAPES VARIETIES

IN 1962 an area of 2.5 ha was planted with Lladoner Pelet and Grenache Noir along the contour of the area's slopes, overlooking the sea and the Roussillon plain. Villous in appearance, Lladoner Pelut is a natural mutation of Grenache Noir or vice versa, as these grape varieties are very similar in type.

Mas Amiel is actively taking part in the conservation of forgotten or highly criticized traditional varieties such as Carignan.

PERSONALITY

Situated at an altitude of 433m, Croix D'En Rodrigues faces the rising sun and underscores the character and the freshness offered by this granite terrain.

All of the terroirs and soils of Mas Amiel share an original filiation: they are made up of flaky rocks. Indeed, calcoschists and mica-schists are metamorphic cousins. When brought together the mica-schist and the vineyard's location translate to a unique setting at 433m in altitude, with rock just beneath the surface.

HARVEST

Handpicked on the 24th of September 2012. The bunches are sorted twice on a belt and a vibrating table before being destemmed.

WINEMAKING AND MATURING

In 50-hl stainless steel vats. The Grenache Noir and Lladonner Pelut grape varieties are crushed together. The harvest is pumped over on a daily basis and macerated for 24 hours. The malo-lactic fermentation is carried out in vats during the first half of December.

The wine is then matured in concrete vats before being bottled.

TASTING NOTES

Planted at an altitude in gneiss, Lladoner and Grenache produce a wine expressing remarkable freshness. At first, feminine and floral rose petal aromas come to the fore, joined at once by ethereal and strong sensations. The attack is fizzy, followed by thirst-quenching tannins, a bit like "tannic bubbles".