

MA
MAS AMIEL

TERRES RARES RANGE

VOL DE NUIT

VIN DE PAYS DES CÔTES CATALANES



**PERFECT
FOOD PAIRING**

Hare stew à la royale.

TERROIR

This wine is produced from a selection of old vines. Its terroir is situated within the district of Montner and comprises rankers on layers of schist and micaschist.

The soils have an acid PH and are extremely fine and stony, thereby offering good drainage. The vineyard's south-eastern exposure helps to conserve a certain amount of freshness at the end of the day.

GRAPE VARIETIES AND PARCELS

100% Carignan, situated in 3 micro-climates:

Sainte Eugénie, 5,280 rootstock dating back to 1900, south-eastern exposure, at an altitude of 143 m.

Mas Raphael, 3,300 rootstock dating back to 1925, south-eastern exposure, at an altitude of 163 m.

Coll del Beou, 6,500 rootstock dating back to 1925, south-eastern exposure, at an altitude of 330 m.

GRAPE GROWING TECHNIQUES

The soil is tilled by Nepal, an 8-year old Comtois draught horse. The yield is limited to 21 hl/ha.

HARVEST

Hand-picked on the 30th of September 2014. The bunches are sorted twice on a belt and a vibrating table before being destemmed.

WINEMAKING AND MATURING

50-hl stainless steel vats. Indigenous yeast, uncontrolled temperatures, daily pumping over and a 32-day maceration period. Malo-lactic fermentation in vats at the end of December. Maturing in concrete ovate and elliptic vats until bottling.

TASTING NOTES

VOL DE NUIT is a direct pure expression of the Carignan grape variety with deep roots planted in schist. This is a straightforward, refined, mineral and slightly spicy wine. It is characterized by dynamic scope and finishes with pure lines. Juicy and supple.