

MA
MAS AMIEL

ORIGINE

CÔTES DU ROUSSILLON VILLAGES

2009



TASTING NOTES

Deep and breathtaking, this wine opens with highly intensive aromas of plum and black cherry. Its chiseled and tonic expression on the palate conserves plenty of style and creamy consistency, combining black berry flavors with a hint of discrete spice.

This wine is elegantly underscored by refined tannins, brought about by the terroir's limestone environment. Generous aromatic persistence on the finish, restores its freshness and sap.

PARCELLES, TERROIR AND VINE-GROWING

ORIGINE is a selection of 3 parcels made up of very light rock-laden soils, situated on pure schist, as well as limestone schist, offering good drainage. Representing just under 7 hectares, these 3 parcels, face East, as a result, the grapes remain fresh during the summertime.

Tilled mechanically or with draught horses, the soils offer a highly limited yield. 16 hl/ha are therefore obtained from a plantation density of 4,000 to 5,000 vines/ha.

GRAPE VARIETIES

ORIGINE is derived from 3 varieties: century old Grenache noir from the Cabirou locality (planted in 1914), Carignan from the Devèze locality (dating back to 1952) and young Syrah from this same climate.

PERSONNALITY

The FONDATION range explores the roots of MAS AMIEL's history and expertise – that is to say the art of blending. Dubbed, ORIGINE, the estate's latest product has been elaborated out of 3 wines, each representing a third of the blend.

The oldest Grenache noir from the Cabirou section offers finesse, whereas the Carignan from the Devèze area provides straightforwardness. Last but not least, the Syrah from the same climate adds a hint of spice and freshness. All of these varieties express refinement, precision and purity.

As a result, the wine's flesh and minerality reflect the terroir's various characteristics. ORIGINE is marked by a southern accent, at once full and generous, but always discrete. It represents a perfect combination between strength and elegance.

HARVEST AND WINEMAKING

The harvest is 100% handpicked in 20-kg crates. The grapes are entirely de-stemmed. The parcels are made into wine, terroir by terroir, to highlight the specificity of each one.

The wine is elaborated in 84-hl concrete vats, in view of preserving the fleshy freshness and notes of pure fruit, generally associated with MAS AMIEL.

MATURING & BLENDING

The Carignan and Syrah grape varieties are matured for 14 months in 40-hl casks, whereas the Grenache remains in concrete vats. This wine is slightly filtered, but not fined.

Production : 10,000 bottles

Packaging : a wooden case of 6 bottles