

**MA**  
MAS AMIEL

**FORTIFIED VINTAGE WINES**

## VINTAGE CHARLES DUPUY

AOC MAURY

FORTIFIED RED WINE



### PERFECT FOOD PAIRING

Gastronomes and epicureans would probably recommend pairing this wine with 7-hour lamb or a wild boar stew with citrus fruit. Purists would savour it alone.

**GRAPE VARIETIES** 100 % black Grenache dating back to 1914.

**PARCEL** In homage to Charles Dupuy, this wine is derived from a selection of grapes produced by an exceptional parcel at Mas Amiel called Cabirou. It is a genuine geological cirque made up of calcium-rich schist.

**SOIL TYPES** highly decomposed calcium-rich schist.

**AGE OF THE VINES** 94 years

**YIELD** Average yield was 10 hectolitres per hectare with a density of 3 500 to 4 000 vines per hectare.

**HARVEST** Manual in the last week of September and the second week of October. The bunches were sorted twice manually on a belt and vibrating table. The fruit was de-stemmed and slightly crushed. Potential alcohol content was 16 to 18 %.

**WINEMAKING TECHNIQUES** Made in temperature-controlled wooden vat. Alcoholic fermentation at 25° C. Halfway through, extra alcohol was added (mutage) directly onto the fruit and the whole was left to steep for 20 to 30 days.

The fortification technique involves the addition of alcohol to the grape must, in view of blocking a wine's fermentation. Asphyxiated, the yeasts stop their activity, thereby allowing the end product to conserve part of its untransformed nature sugar.

**AGED** Wine run off into barrels (half new and half used once) to be aged for 18 months.

**TASTING NOTES** 20% of VINTAGE CHARLES DUPUY is matured for 18 months in new oak. This wine expresses its originality via its surprising nose of black truffles, black berry jam, caramel, pepper and spices. This offering boasts impregnating, acidulated and dazzling sugary notes. The mineral tannins offer good balance on the finish.

[www.masamiel.fr](http://www.masamiel.fr)