

MA
MAS AMIEL

TERRES RARES RANGE

LÉGENDE

MAURY SEC



PERFECT FOOD PAIRING

Lamb tagine with onion marmalade, beef stews.

PARCELS, TERROIR AND WINE GROWING

Légende is made from an old vineyard plot, within the Cabirou district and dating back to 1949. The first ever dry Maury wine was produced here thanks to the soil's alchemy, made up of highly decomposed calcoschist (a 1.5-m thick layer of schist and gravelly clay is located just above the parent roc) the plot's south-eastern exposure, and the age of the root-stock.

The soil is tilled by three Comtois draught horses – Rambo and Vagabond. The yield is limited to 21 hl/ha.

GRAPES VARIETIES

The specificity of this parcel is the way in which the grape varieties have been mixed together, thereby combining a high percentage of Grenache Noir (80%) with Carignan (20%).

HARVEST

Handpicked on the 12th of September 2014. The bunches are sorted twice on a belt and a vibrating table before being destemmed.

WINEMAKING AND MATURING

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

TATING NOTES

Melted tannins, expressing intrinsic freshness and vivacity. They are powdery with good presence, but always very refined.

Richness, strength and great aromatic depth are the features of these old Grenache and Carignan vines planted in calcium-rich schist.