

MA
MAS AMIEL

TERRES RARES RANGE

VERS LE NORD

MAURY SEC



PERFECT FOOD PAIRING

Roast or preserved duck, roast beef or t-bone steak.

PARCELS TERROIR ANS WINEGROWING

This terroir is situated within the Deveze district. The vineyard is planted on a unique 2-ha parcel. The soils are a combination of many different types. Indeed, this distinct parcel boasts a complex mixture of soils. Gravelly calcschist is mixed with blue limestone, situated upon a fringe of iron-laden clay.

The soils are tilled on a regular basis. The yield is limited to 18 hl/ha.

GRAPES VARIETIES

This complex combination offers depth and plenty of character to Vers le Nord. Old vines of Grenache Noir, planted with Syrah (about 8% of the rootstock within the parcel) highlight fresh characteristics. Citrus (lemon and blood orange) and black berry notes come to the fore, as well as northern floral aromas.

HARVEST

Hand picked on the 14th of september 2014. The bunches are sorted twice on a belt and a vibrating table. A third of the harvest is destemmed.

WINEMAKING AND MATURING

In a 50-hl stainless steel vat. The grapes of the entire parcel are transformed into wine in the same vat. 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

An impressive nose, starting with a zest of pomelo and blood orange, moving onto notes of black berry and black currant. The same impressions and the same depth reappear with an attack offering remarkable freshness, and the same type of notes – rich fruity flavors cover the palate.

This wine offers plenty of opulence and aromatic freshness, the sign of a great Grenache wine derived from calcium-rich schist and red clay.