



NARASSA

AOC CÔTES DU ROUSSILLON



TASTING NOTES

This wine is a superb discreet pink color, recalling peach or rose petal.

Its nose is refined and when aerated, its exhales notes of white peach, citrus fruit and flowers. Light and acidulated on the palate, with some delicate and refreshing tannins on the finish.

PARCEL, TERROIR

Pure calcium-schist on blue clay, with mineral and acid soils.

This is a unique parcel of 1.6 ha (6,400 vines), situated above Mas Amiel. It forms a crest and faces the peak of Narassa. The calcium-schist bedrock is close to the surface on the top of this hill, and blends with degraded calcium-schist slopes, containing a high amount of blue clay.

Altitude – Exposition: 165 m in altitude. As it faces Northwest, it maintains a good balance between maturity and freshness.

GRAPE VARIETIES

This is a unique parcel of old varieties from the Roussillon region, made up of a high percentage of Grenache Noir, joined by Grenache Gris, Carignan and Mourvedre.

PERSONALITY

This complex terroir's combination of old rocks and younger rock formations, constitutes the personnalité of NARASSA, a trademark of great cool terroirs.

VITICULTURE

The soil is maintained through the use of tilling. This 40-year old vineyard is entirely pruned according to the Gobelet technique. Its yield is 22 hl/ha for the 2015 vintage, with a plantation density of 4,000 vines/ha.

HARVEST AND WINEMAKING

All of the varieties were handpicked in the morning of the same day (the 26th of August 2015), thereby combining the freshness of some grapes with the ripeness of others. The bunches were placed by hand in the press, where they were directly gently crushed, in view of obtaining the best juice. After an overnight sedimentation, without the use of enzymes, the juice underwent a 3-week fermentation at a temperature of under 18°C in stainless steel vats.

MATURING AND BOTTLING

Following fermentation, NARASSA was aged on lees in stainless steel vats before being bottled in March 2016.