

**MA**  
MAS AMIEL

**FORTIFIED VINTAGE WINES**

# VINTAGE BLANC

AOC MAURY

FORTIFIED WHITE WINE



## PERFECT FOOD PAIRING

Both mineral and fruity, this wine goes perfectly with tuna tartare, pan-warmed foie gras and fruit mousse desserts, white peach soup or red Roussillon apricot tart

**GRAPE VARIETIES** 100 % grey Grenache

**PARCEL** Mas Fredes. West exposure.

**SOIL TYPES** schist - light and stony soils, provide good drainage like sand, significant presence of clay.

**AGE OF THE VINES** 60 to 75 years

**YIELD** Average yield was 18 hectolitres per hectare with a density of 3 500 vines per hectare.

**HARVEST** Manual in the last two weeks of September. The bunches were sorted twice manually on a belt and vibrating table. The fruit was pressed directly without being de-stemmed. Potential alcohol content was 15 %.

**WINEMAKING TECHNIQUES** Made in temperature-controlled stainless steel vats. Care was taken to prevent any form of oxidation. Alcoholic fermentation at 18° C. Halfway through, extra alcohol was added (mutage) to the juice.

This technique helps to conserve the aromatic purity, as well as the balance and finesse of the Grenache gris. Once it has been fortified, Vintage Blanc is matured in vats, using reductive airtight winemaking techniques to preserve the fresh fruity aromas.

**AGED** Aged on the lees in tanks for 10 months.

**TASTING NOTES** The robe with blonde tints is a prelude to the bouquet of cistus, grapefruit and summer sun-warmed shale. A refreshing attack that swings between mineral flavours, grapefruit and mandarin. The extremely fresh finish is characteristic of this wine.

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