

MA
MAS AMIEL

FORTIFIED OXIDIZED WINES

MILLÉSIME 80'

AOC MAURY



GRAPE VARIETIES

90 % Grenache noir, 5% maccabeu, 5% carignan.

SOIL TYPES

Broken down shale and black marl, oriented south.

WINEMAKING HARVEST

Manual harvest. The fruit is de-stemmed. Extra alcohol is added (mutage) directly on the fruit, and then the whole is allowed to steep for 30 days in order to extract the aromas and polyphenols from the grapes, ensuring a nice balance of fruit, alcohol and sugar.

AGED

This very long ageing technique is part of the Mas Amiel signature, and enables the wine to acquire very mature body and aromas.

TASTING NOTES

Its intense notes of chocolate and fresh figs are followed by a dazzling peppermint finish. The palate is surprising, at once because of its frank and strong attack and because of its surprising acidity for a wine of this age.

PERFECT FOOD PAIRING

1980 MILLESIME goes well with game, foie gras and thrills chocolate lovers.

www.masamiel.fr