

# Mas des Capitelles



## Collection N° 4 2017

AOP Faugères



Issued from organically and biodynamically grown vines, with a low yield of only 20 hl/ha, the grapes are carefully hand-picked from plot selection. After the carbonic maceration of the Carignan and a 30-day long vatting of all the juices, the blend is aged in French oak barrel for 24 months. The wine is not filtered before bottling and only minimum quantity of SO2 is added.

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|-----------------|---|
| Varietals       | 80% Mourvèdre, 10% Carignan and 10% Grenache  |
| Soils           | Shale hillsides   |
| Robe            | Deep dark red   |
| Nose            | Intense aromas of roasted cocoa, jammy fruits with hints of vanilla and pepper.                   |
| Palate          | Dense but elegant with velvety tannins. Aromas of black fruits with notes with a liquorice finish |
| Serve           | T° 16-17°C  |
| Potential aging | 10 and more years   |
| Yield           | 20 hl/ha  |
| Alcohol         | 14°   |

This rich and elegant Cuvée, perfect with all kinds of lamb meats grilled or stewed, and Mediterranean cuisines.