

Mas des Capitelles



Crescendo 2019

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 a 30-day long vatting of all the juices, the 80-year-old Carignan grapes and the Mourvèdre grapes are separately aged in French oak barrel for 24 months before blending with the Grenache aged in stainless vats to keep its fruitiness. The wine is not filtered before bottling and only minimum quantity of SO₂ is added.

Varietals	50% Mourvèdre, 40% Carignan and 10% Grenache
Soils	Shale hillsides
Robe	Deep dark red
Nose	Intense aromas of black fruits with hints of spices
Palate	Very elegant with fresh tannins. Aromas of black fruits with notes of mint and liquorice on a long finish
Serve	T° 16-17°C
Potential aging	10 and more years
Yield	20 hl/ha
Alcohol	14°

This elegant and fresh Cuvée is perfect with all kinds of beef and lamb meats grilled or stewed.