

Mas des Capitelles



Primus 2020

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 Syrah grapes are aged in French oak barrel for 18 months before blending with the Mourvèdre and the Carignan vinified in stainless vats for the same time. The wine is not filtered before bottling and only minimum quantity of SO2 is added.

Varietals	40% Mourvèdre, 30% Carignan and 30% Syrah
Soils	Shale hillsides Shale hillsides
Robe	Deep dark red
Nose	Explosive aromas of red and black fruits (cherry, blackcurrant)
Palate	Elegant and fresh tannins. Aromas of black fruits with notes of gingerbread and kirsch on a minty 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 game meats or bull meat.