

Mas des Capitelles



Vintage 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 at optimum ripeness from plot selection and destemmed. After a 30-day long vatting of all the juices, the 80-year-old Carignan and the Mourvèdre grapes are aged in French oak barrel for 24 months before blending with the Grenache 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% Carignan, 30% Mourvèdre and 30% Grenache
Soils	Shale hillsides
Robe	Intense purple
Nose	A bouquet of Mediterranean aromas (Blackberry, Thyme, Rosemary...)
Palate	Very round but fresh tannins. Aromas of black fruits with notes of mint and a very 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 grilled beef or bull meat.