

Wijnfiche

Mas des Mas | Gres de Montpellier France (LANGUEDOC) – 2017

Vinification

The grapes are harvested by hand. Average yield 24 hl / ha. Separate vinification of the grape varieties, fermentation at controlled temperature. For eleven months, 30% of the blend ages in American oak barrels, and 70% in concrete tanks.

Taste

This wine has a garnet red color. In the nose we find black fruit with some spiciness. It is a rich, full-bodied wine with soft tannins. Fairly long final with a nice balance.

Food pairing

Meat - red, Cheese - hard, Exotic kitchen, Game - boar, Wild mushrooms, Meat - Lamb cutlets with red curry

General information

Type: Red wine

Grape varieties: Syrah (30%), Mourvèdre (50%), Grenache (20%)

Viticulture: Traditional

Storage (years): "+ 5-7"

Serving temperature: 16-18°

