

LES PARCELLAIRES ARRELS - LE MAS ROUGE 2019

The Roussillon region has a highly varied landscape with an extreme but generous climate. It harbours an infinity of geologically varied terroirs that are particularly well suited to viticulture and the production of fine wines.

VARIETY

60% Grenache, 20% Carignan, 10 % Syrah, 10% Mourvèdre

VINEYARD

Soil

A mix of schist, slate and chalky soils.

Density

3000 vines/ha, short pruning (goblet) for the Carignan and Grenache, long pruning (cordon de Royat) for the trellised Syrah.

Climate

Very windy Mediterranean climate (hot dry summer, mild winter). Average age of the vines : 40 - 50 year old Grenache, 30 - 40 year old Carignan, and 10 - 15 year old Syrah.

Average age of the vines

40 - 50 year old Grenache, 30 - 40 year old Carignan, and 20 - 25 year old Syrah.

Yield

25 hL/ha.

Location

The Côtes du Roussillon Villages AOC was established in 1977. It comprises no more than 3000 ha of very steep hillsides with schist, granite and limestone soils. Our vines are located around the village of Maury, at the foot of a cliff dominated by the Chateau de Quéribus (Cathar castle) on soils resulting from the erosion of the Corbières Massif.

WINEMAKING

Harvest

Handpicked in crates at optimal ripeness.

Vinification

Part of the Grenaches grapes are vinified using carbonic maceration (whole bunch fermentation). The Syrahs and Carignans are vinified according to traditional methods (stemmed grapes...) with regular rack and return and pumping over. Malolactic fermentation in vats.

Ageing

Each variety is aged separately in French new oak "Radoux" barrels for 12 months and is regularly racked (once every three months) before being blended.

THE VINTAGE

Winter in the region was generally quite rainy. Soil water reserves were ideally replenished in December. In this respect, 2019 is very different from 2018, which had a particularly wet spring. May and early June were rather cool. The soils took time to warm up, which slowed down the availability of mineral elements in the soils and slowed down the growth of the vine. Summer was particularly dry and especially excessively hot in July with a heat wave beginning in late June. Harvest happened one week earlier compare to last year with healthy but uneven ripening.



TASTING NOTES

Beautiful garnet red colour. Intense, elegant nose with notes of fresh fruit mixed with spices, gradually developing hints of liquorice and smoke. On the palate, the intense flavours mingle with a smooth structure, and plump, well-integrated tannins. Good length and freshness make this a pleasant, very drinkable wine.

SUGGESTIONS

Blanquette of veal, lamb and mint kofta, chilli con carne, creamy polenta.

AWARDS

AWARDS 2018 93pts James Suckling
92**pts Miquel Hudin Médaille d'OR
au Concours Mondial des Grenaches
AWARDS 2017 91pts Andreas
Larson AWARDS 2016 92pts James
Suckling

TEMPERATURE

14-16°C

CONSUMPTION

10-15 YEARS