

LES PARCELLAIRES LE PAS DE LA MULE 2019

The "Pas de la Mule" parcel is planted with very old Grenache grapes located on a slope at the foot of the Château de Quéribus. This wine has a personality and complexity that few other terroirs in the world can produce. The Pas de la Mule takes its name from the steepness of the slope, which requires a slow and steady pace, but also from the fact that in the past this area was a passageway to cross the mountain (the foothills of the Corbières massif that separates the Aude from the Pyrenees Orientales.)

VARIETY

75% grenache noir, 20% syrah, 5% carignan Grenache brings roundness and smoothness, as well as spicy and red stone fruit aromas. Syrah is the source of rich, complex wines that are suitable for aging. It is a very aromatic variety: red fruits, violets and leather. Carignan gives quite powerful and well colored wines.

VINEYARD

Soil
black schist

Density
3600 vines/ha for Grenache and Carignan, with a short goblet pruning and 4000 vines/ha for Syrah which is pallised and pruned in cordon de Royat.

Climate
Mediterranean type very windy (hot and dry summer - mild winter).

Average age of the vines
50 years

Yield
20 hl/ha

Location
The Pas de la Mule plots are located around the Domaine de Mas Janeil, in the commune of Tautavel. The deep and very dense schist soils accumulate heat during the day and release it during the night to obtain very good ripening and concentration of the grapes.

WINEMAKING

Harvest
Handpicked into crates at optimal ripeness. The grapes are double sorted after des-temming.

Vinification
The Grenaches are partially vinified using carbonic maceration (full berries). The other part undergoes pre-fermentation cold maceration, prior to alcoholic fermentation, for 4 to 5 days, at temperatures of between 4 and 9°C, in order to extract the pre-cursory aromas, tannins and anthocyanins. Warm post-fermentation final maceration then takes place, to enhance the wine's colour and polyphenolic structure.

Ageing
12 to 16 months ageing in new demi-muids (600L).

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

This vintage has a beautiful deep garnet colour. The aromatic range is concentrated around dark fruit, particularly plums in brandy, enriched with touches of eastern spices and noble wood (mahogany, cedar). Produced from thoroughly ripe grapes, this wine shows excellent concentration and plenty of finesse in the texture of its tannins. The mid-palate reveals complex notes of nutmeg, juniper, undergrowth and a hint of citrus fruit. The character of the clay-shale terroir comes through in a subtle, harmonious finish.

SUGGESTIONS

Tajine of lamb, 7-hour leg of lamb, roast pigeon, hare "à la royale". Serve cool at around 14/15°C.

AWARDS

AWARDS 2018 93 pts - JAMES SUCKLING AWARDS 2015 93 pts - JAMES SUCKLING 92 pts - WINE ENTHUSIAST 91 pts - WINE ANORAK 90 pts - WINE SPECTATOR AWARDS 2008 92 pts - WINE SPECTATOR 17/20 - JANCIS ROBINSON

TEMPERATURE

14-15°C

CONSUMPTION

7 ANS