

## LES PETITS PAS LE PETIT PAS BLANC 2016

*Our very old white grape vines are located around the Mas and in the town of St Paul de Fenouillet. These old Grenache Gris, Grenache Blanc and Macabeu are planted in soil made up of limestone and shale shards; our soil tends to restrict the vines' growth, and the resulting low yields give wines with a strong mineral expression.*

### VARIETY

45% MACCABEU - 35% GRENACHE GRIS - 20% GRENACHE BLANC. Macabeu produces ethereal, precise, delicate wines with aromas of white flowers and white fruit. Grenache Gris brings body, power, spices and fruit. Grenache Blanc completes the blend with its roundness and refined flavours, and an acidic edge particular to the early ripening that we seek when we pick the grapes.

### VINEYARD

*Soil*  
Clay-limestone soil and black shale.

*Density*  
3200 vines/hectare. Planting in 1.75 x 1.75m squares with gobelet style pruning.

*Climate*  
Very windy Mediterranean climate (hot dry summer, mild winter).

*Average age of the vines*  
30 years.

*Yield*  
25 hL/ha.

*Location*  
The plots located at Mas Janeil, above the village of Maury and at the foot of the Cathar Château de Quéribus in St Paul de Fenouillet, where the terroir is even later ripening and cooler.

### WINEMAKING

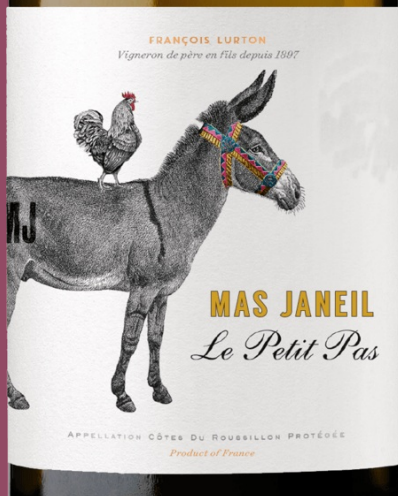
*Harvest*  
Manual harvests in 25 kg crates; the decision of when to pick the grapes is made after tasting on the basis of a compromise between the aromatic peak and the preservation of the grapes' "acidity".

*Vinification*  
Soft, pneumatic pressing. For half of the blend, fermentation takes place in demi-muid barrels followed by regular stirring until the end of the year; the other half is fermented in temperature-controlled concrete vats.

*Ageing*  
The wines are matured for nine months in French oak barrels, some of which are new and some of which have held one wine, and also in vats.

### THE VINTAGE

2016's climate has been very challenging for French vineyards. Thanks to the prevailing winds' direction, Roussillon was spared from both the spring frosts and storms that have hit the neighboring Languedoc region. The wind was very present, however, and while preventing vine diseases, it also delayed the wine year's works. Winter has been rather cold and marked by inferior-to-average sunlight exposure and rain (117mm). Spring itself was fresh, though offering significant sunshine and abundant rains (244mm). Finally, summer has been the same as in most of France, both very warm and dry. It has thus been necessary for us to pay particular attention to harvest dates and the grapes have had to be selected meticulously, for the subsequent high sugar levels might have hidden maturity insufficiencies. As a consequence, the harvest volumes have gone down 35% and demanded tremendous amounts of work. Yet, these peculiar conditions have allowed us to obtain a very healthy vintage that brought up a lot of enthusiasm among our cellar masters and oenologists, thanks to its complexity, richness and the potential it unveiled. mal balance between acidity, and sugars. This year the balance of the white grapes should result in more body on the mid-palate.



### TASTING NOTES

Beautiful bright, golden yellow colour. Intense nose mingling notes of fresh fruit (white peaches and exotic fruits), and notes of white flowers combined with toasted notes. The palate is wellrounded, developing a hint of liquorice, with a good balance of acidity, giving it the freshness and body characteristic of Mediterranean wines. The finish is long an elegant return

### SUGGESTIONS

Gilthead Bream stuffed with figs, carpaccio of sea bass with dill... fresh and matured goats' cheese.

### AWARDS

2014 Gold Medal Concours Général Agricole Paris 2015 2013 16/20 - Jancis Robinson

### TEMPERATURE

12 - 14 °C

### CONSUMPTION

1 à 4 years