

## NOS VINS DE PROPRIÉTÉS PAS DE LA MULE 2012

*We decided to isolate the grapes from a particularly interesting single vineyard called "Pas de la Mule", after the path that lies behind it, the only passage ("Pas" means passage in Catalan) over the steep hill to the greener vegetation on the north side of the hill. The vineyard is made up of particularly late-ripening mainly very old Grenache vines set on a rocky schist slope at the foot of the Cathar Château de Quéribus.*

### VARIETY

Grenache, Syrah, Mourvèdre The Syrah contributes with great depth of colour, roundness, fine tannins and spices. Grenache provides volume on the palate and the Mourvedre gives the herby, savoury element to the blend.

### VINEYARD

#### *Soil*

Black schist. The deep and very dense schistose soil accumulates heat during the day and releases it at night, contributing to the grapes' excellent ripening and concentration.

#### *Density*

3600 vines/ha, short pruning (goblet for the Grenache), long pruning (cordon de Royat) for the trellised Syrah.

#### *Climate*

Very windy Mediterranean climate (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. This is the highest block of our vineyard (350m).

### WINEMAKING

#### *Harvest*

Handpicked into crates at optimal ripeness. The grapes are double sorted after destemming.

#### *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 precursory 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).

### TASTING NOTES

The 2010 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 2010 17/20 - JANCIS ROBINSON "Beau nez complexe, beaucoup de nuances de saveur et de dégradés de texture, vin subtil, élégant, sans perte de prestige, en avance dans son mode de vinification et d'élevage sur bien des vins du secteur. Hautement recommandé."  
Guide Bettane&Desseave 2014  
AWARDS 2008 92 pts - WINE SPECTATOR 17/20 - JANCIS ROBINSON

### TEMPERATURE

14-15°C

### CONSUMPTION

7 ANS

