



NOS VINS DE PROPRIÉTÉS PETIT PAS ROUGE 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

60% Grenache noir - 20% Syrah - 10% Carignan - 10% Mourvèdre These 4 grape varieties are typical from the French Mediterranean basin. The Syrah brings spicy notes, and a rich, velvety structure. The Grenache, the fruit forward aromatic and the smooth mouth feel. Whereas the Carignan and the Mourvedre bring freshness and a long mouth feel.

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.

Yield

20 - 30 hl/ha.

Location

The Côtes du Roussillon AOP 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

Since the last vintage, all our vinifications has not "added sulphur". The Grenache and Syrah grapes are traditionally vinified in small temperature-controlled concrete tanks. In order to optimize the wine's fruit and flexibility, the extraction is gentle, with a quick punching down carried out daily at the start of fermentation.

Ageing

Part of the blend of the grape varieties is kept in barrels for ten months. The rest is matured in concrete tanks in order to preserve the aromas of red fruit and the garrigue. The wine is blended before bottling, at which time it expresses all its freshness and Mediterranean character.

THE VINTAGE

The 2016 harvests were characterized by fairly intense weather conditions at Mas Janeil in Roussillon and at Château des Erles a little more to the east. In the Languedoc- Roussillon, the winter was milder than usual, but less sunny. Spring arrived two weeks early and temperatures in the Roussillon region rose above 25°C on 11 March. After a sunny summer and two heat waves, the harvest was slightly early for the white grapes, in optimal conditions. High temperatures led us to increase the frequency of ripeness testing for the grapes, in order to pick them at the aromatic peak, with the optimal balance between acidity and sugars.

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

Grilled meats, Bolognese pasta, mature Comté red fruit salad.

AWARDS

AWARDS 2013 16/20 - Jancis Robinson 88 pts - Decanter AWARDS 2014 Gold Medal Languedoc-Roussillon Best Wines Contest 2015 AWARDS 2015 Bronze Medal Decanter 2016 Wine Awards Silver Medal Languedoc-Roussillon Best Wines Contest 2016

TEMPERATURE

14 - 16 °C

CONSUMPTION

5 years