

**MA**  
MAS AMIEL

MAURY VINTAGE RANGE

# VINTAGE

AOC MAURY



## PERFECT FOOD PAIRING

This fleshy, yet refreshing, fruity wine is a perfect match for red fruit or chocolate desserts. It is a seductive, pure Grenache varietal that also pairs well with sweet and sour dishes.

**Production :** 80,000 bottles

## GRAPE VARIETIES

100 % black Grenache

## ANALYSIS

- **Acquired alcohol :** 16.5 %
- **Acidity :** 3.6 g /l (H<sup>2</sup>SO<sup>4</sup>)
- **Residual sugar :** 100 g/l
- **ph :** 3.5

## SOIL TYPES

A selection from acid, very stony soil types over shale beds in the Devèze area. Superficial soils at the bottom of slopes and halfway up, with bedrock only 60–80 cm below surface. Southern exposure.

Soils are ploughed and compost is applied along the rows.

## AGE OF THE VINES

15 to 35 years

## YIELD

Average yield was 18 hectolitres per hectare with a density of 3 500 to 4 000 vines per hectare.

## HARVEST

Manual in the last week of September and the second week of October. The bunches were sorted twice manually on a belt and vibrating table. The fruit was de-stemmed and slightly crushed. Potential alcohol content was 15 to 18 %.

## WINEMAKING TECHNIQUES

Made in temperature-controlled concrete vats and stainless steel vats.

Alcoholic fermentation at 25° C. Halfway through, extra alcohol was added (mutage) directly onto the fruit and the whole was left to steep for 15 to 20 days.

## AGED

In an oxygen-poor environment in a regularly topped up tank for 10 months, then in bottles.

## TASTING NOTES

The deep ruby robe matches the bouquet of red and black berries. More-ish on the palate, very elegant, moves to flavours of burlat cherry.