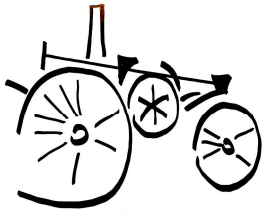


Mas Théo



Mano - 2014

Appellation : vin de France

Grapes variety : 35 %Syrah, 35% Grenache, 30% Mourvèdre

Planting : 4400 vine stock/ha, between 15 and 45 years

Yield : 25 hl/ha

Vineyard : Roussas, les Granges Gontardes

Ground : sandy limestone clay (Roussas) and rolled pebbles (les Granges Gontardes)

Altitude : 150 m

Orientation : plateau

Driving system : royat cordon with trellising

Harvest : manual over-maturity



Vinification: in 400L vertical barrels with hand pressing grape pomace. 25 days maceration then assembly at the time of pressing

Yeasts : indigenous

Filtration : no

Maturing : 12 months in barrels on the whole of wine then 24 months in bottles before marketing

Potential aging : 10 to 12 years

Labeling : organic wine certified by Ecocert FR-BIO-01 and biodynamic grapes certified by Demeter



Production : 2 000 bottles

Sulphites : 63 mg / L total

Alcohol : 14,5 % vol

Wine characteristics : intense and complex bouquet that reveals notes of red fruit, sweet spices, leather, coffee, cocoa beans roasted or menthol nuances. In the mouth this wine reveals its power on spicy, roasted and stewed fruits. The finish is long on an aromatic freshness and sweetness of vanilla.

History of the name : this plots selection is a tribute to the old methods. All work, from the grape to the bottle are handmade,



To match with : games, braised meats, girolla crowned deer, roast beef with caramelized onions, pheasant with chestnuts, thrushes roasted on a spit, hare civet, chocolate and chilli Espelette fondant...

Service temperature : 14°C

Mas Théo

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