



# M A S D E L M A S



## 100 pour Sang Côtes Du Roussillon

### Natural Wine

#### Varietals :

Selection of vine feet in a very old (100 years) plot of Grenache gris .  
This wine is vinified and aged in 228-litre “Chassin oak”, giving it its structure and elegance.  
The harvest is manual with yields that do not exceed 12 hectoliters per hectare (which is very low).  
Available): 200 to 250 bottles per vintage (currently 2016)

#### TERROIR :

At an altitude of 100 to 200 meters, the shallow clay-limestone hillsides, where these magnificent grapes are harvested, are exposed to the south and enjoy the benefits of the generous brightening sun . The wind , “Tramontane” delivers its protective breath on the vine.

#### Harvest & VINIFICATION :

A selection of vines is made during the manual harvest. The press is done on a very fresh harvest and the juice is put directly in a barrel of 228 liters of oak of Allier new wood.  
A stick on fine lees is carried out every day. This brings a nice fat and a nice length in the mouth.  
Alcoholic fermentation is done on native yeasts without added sulphites.

#### Advices :

This Nature wine should be decanted just before serving.  
This wine should be served at a room temperature (13/15degrees Celsius).  
The barrel brings the subtlety of the vanilla and a slight toasted presence while leaving the fruit of the predominant grape variety.  
This wine matches perfectly cheeses, very beautiful poultry and white meats. It can also be served as an aperitif.

