

M A S D E L M A S

M 2013

AOP Côtes Du Roussillon Villages

Organic Grapes



GRAPE VARIETIES

Grenache, Mourvèdre, and Syrah.

The oak-aged Syrah bring this wine structure and elegance, whereas the Grenache and Mourvèdre convey the fruity seduction.

Carefully selected old vines on slopes, output of 15 hl per hectar.

Production : 3 or 5,000 bottles per year

SOILS & CLIMATE

Located at 100 to 200 m above sea level, the shallow clay-limestone hillsides where these beautiful grapes are grown face south and take full advantage of the sun.

VINIFICATION

A strict selection of the grapes takes place during the manual harvest. The grapes are then destemmed and pressed.

Grenache and Mourvèdre are kept in vats for 21 days with two stompings each day in order to obtain the best possible extraction of the fruit.

To soften the tanins of the Syrah and Carignan while developing their spicy side and soft sensual vanilla aromas, these grapes remain in oak barrels for 12 months.

Then the Cuvée can be elaborated. The result is “M” Delmas, an elegant wine, at once feminine and masculine.

ADVICE OF TASTING

The deep garnet-red dress of this wine will be particularly elegant in a decanting carafe. Put it there an hour before serving in order to enhance the aromas.

This wine is at its best when served around 18°C.

The nose reflects the scrublands surrounding the vineyards, together with spices and white pepper.

The aging in barrels brings subtle vanilla and light toasty flavour.

This wine is the perfect match to roasted meat, meat with gravy and spicy dishes.